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Südtirol DOC  
2017



Selection

# LINTICLARUS

*Cuvée Riserva*  
*Cabernet-Merlot*

## DESCRIPTION

This cuvée has a beautiful dark, garnet-red color and an intensive scent of flowers, blackberries and blackcurrants. The powerfully structured body and fine tannins give lasting support to the bouquet on the palate and ensure a long, juicy finish.

## SOIL CONDITIONS

Highly loamy sand with a high limestone content dominate the loose and very deep morainic soil

## HARVEST AND VINIFICATION

Fermentation on the skins in stainless steel tanks followed by malolactic fermentation and a 12-month aging period in small oaken barrels. After a further six months in large wooden casks, the wine ages for another year in the bottle.

## INFO



50 % Cabernet Sauvignon  
50 % Merlot



Braised/grilled red meat, lamb or game, aged cheeses



62.6 - 64.4 °F  
17 - 18 °C



Hillside vineyards in Niclara  
Cabernet S. > S, Merlot > SE  
853 to 984 feet | 260 to 300 m



Guyot  
2,630-3,156 vines/acre | 6,500-7,800 v./ha  
Year of planting: 1993 and later



356 to 400 gallons (UK) per acre  
40 to 45 hl per hectare



6,900



Alcohol = 14 % byVol  
Acidity = 5,1 g/liter  
Residual sugar = 1.2 g/liter



8 to 10 years