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Alto Adige - DOC - South Tyrol
2019



Selection

TURMHOF

Pinot Noir

DESCRIPTION

This Pinot Noir is ruby-red in color with a garnet-red glow and a subtle bouquet of blackberries, raspberries and cherries. It has a youthful strength and pedigree, is soft and full-bodied while being balanced and elegant on the palate.

SOIL CONDITIONS

Loamy moraine sediments between Pinzano and Mazzon, chalk gravel moraine soil in Corona, moderately silty sand in Aica di Fiè

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by malolactic fermentation and aging for ten months at 80% in barrique and at 20% in large oak. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

INFO



100 % Pinot Noir



Rabbit, lamb, game and game birds, hard cheese



60.8 - 64.4 °F
16 - 18 °C



Pinz./Maz. (1,476-1,804 ft. | 450-550 m)
Corona/Cort. (2,624-2,788 ft. | 800-850 m)
Aica di Fiè (2,460-3,215 ft. | 750-980 m)



Guyot
2,428-2,832 vines/acre | 6,000-7,000 v./ha
Year of planting: 2002 and later



534 to 623 gallons (UK) per acre
60 to 70 hl per hectare



38,000



Alcohol = 13.5 % byVol
Acidity = 5.7 g/liter
Residual sugar = 1.1 g/liter



5 to 7 years