



TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22

+39 0471 88 04 33

info@tiefenbrunner.com

www.tiefenbrunner.com

www.facebook.com/Turmhof.Tiefenbrunner

@tiefenbrunnerwinery



Alto Adige - DOC - South Tyrol
2018



Selection

LINTICLARUS

Lagrein

DESCRIPTION

This indigenous South Tyrolean wine, is a dark ruby-red and exhibits delicate aromas of forest fruits and cherries. Fine-grained, ripe tannins accompany its beautiful acid range to give it elegance, persistence and a long finish.

SOIL CONDITIONS

Calcareous clay soils on porphyry rock

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats 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



100 % Lagrein



Red meat, game, poultry, strong hard cheese



62.6 - 64.4 °F
17 - 18 °C



Hillside vineyard in Niclara
South/south-eastern exposure
755 to 820 feet | 230 to 250 m



Guyot
2,630 vines per acre | 6,500 vines per ha
Year of planting: 1997 and later



312 to 445 gallons (UK) per acre
35 to 50 hl per hectare



10,200



Alcohol = 14.0 % byVol
Acidity = 5.2 g/liter
Residual sugar = 1.4 g/liter



8 to 10 years