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Alto Adige - DOC - South Tyrol
2020



Selection

TURMHOF

Pinot Grigio

DESCRIPTION

This Pinot Gris is pale yellow to sandy in color, with a floral bouquet of herbs and ripe fruits such as pear, peach and melon. Thanks to the wooden casks, the body of the wine is full and round with an elegant, creamy finish.

SOIL CONDITIONS

Chalk gravel moraine soil in Cortaccia, sandy alluvial soil in Magrè

HARVEST AND VINIFICATION

Fermentation and aging for ten months at 75% in large oak under regular batonnage, the remaining 25% with malolactic fermentation in tonneau. After blending, the assemblage spends another two months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

INFO



100 % Pinot Grigio



Light starters, fish, South Tyrolean specialities



50.0 - 53.6 °F
10 - 12 °C



Locations to the south of Magrè
Hillside vineyards in Cortaccia > S/SE
688 to 1,148 feet | 210 to 350 m



Guyot
2,428-2,832 vines/acre | 6,000-7,000 v./ha
Year of planting: 2001 and later



400 to 489 gallons (UK) per acre
45 to 55 hl per hectare



7,500



Alcohol = 14.0 % by Vol
Acidity = 6.5 g/liter
Residual sugar = 1.7 g/liter



up to 5 years

