



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

2020



Selection

TURMHOF

*Schiava*



100% Schiava (Old vines)



Starters, meat, fish, sausages, speck/  
bacon, mild cheese



53.6 - 57.2 °F  
12 - 14 °C



Hillside vineyards in Niclara  
South/south-eastern exposure  
787 to 1,148 feet | 240 to 350 m



Pergola  
1,416 vines per acre | 3,500 vines per ha  
Year of planting: 1977 and later



445 to 578 gallons (UK) per acre  
50 to 65 hl per hectare



5,600



Alcohol = 13 %byVol  
Acidity = 4.9 g/liter  
Residual sugar = 2.0 g/liter



3 to 5 years

#### DESCRIPTION

This wine fully exploits the potential of the Schiava variety. It shines with a luminous ruby-red and has a fine and fruity, intensely vinous scent of marzipan with a touch of bitter almonds. The Schiava is harmoniously rounded with light tannins: its pleasant freshness makes it an excellent wine for drinking on any occasion.

#### SOIL CONDITIONS

Chalk gravel moraine soil

#### HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by aging for ten months at 75% with malolactic fermentation in large oak and at 25% in tonneau. 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

