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Alto Adige - DOC - South Tyrol

2020



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



32,600



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



5 to 7 years