



TIEFENBRUNNER



PRODUCER PROFILE

Estate owned by: Christof Tiefenbrunner
 Winemaker: Christof Tiefenbrunner and
 Stefan Rohregger
 Total acreage under vine: 60
 Estate founded: 1848
 Winery production: 800,000 Bottles
 Region: Trentino Alto-Adige
 Country: Italy

Anna Pinot Bianco Alto Adige DOC 2012

WINE DESCRIPTION

The Tiefenbrunner winery is located in a picturesque 12th century castle. Here the Tiefenbrunner family has been crafting crisp, balanced wines for 6 generations. This wine is dedicated to Sabine and Christof's daughter Anna, the first member of the sixth generation.

TASTING NOTES

This wine is medium gold in color with lemon-green highlights and a broad array of aromas that includes ripe yellow apples, white flowers, citrus, and hazelnuts. On the palate, the wine is dry and crisp with a long, clean finish.

FOOD PAIRING

This wine would be a great match for a classic dish like Sole Meunière or, for a more light-hearted pairing, with a picnic lunch of chicken salad on fresh ciabatta bread.

VINEYARD & PRODUCTION INFO

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| Vineyard name: | The Turmhof vineyard |
| Vineyard size: | 4 acres |
| Soil composition: | Calcareous, Silty Sandy-Loam and Gravel |
| Training method: | Pergola and Single-Guyot |
| Elevation: | 693-1,155 feet |
| Vines/acre: | 1,400-2,800 |
| Yield/acre: | 2.8 tons |
| Exposure: | Southeastern / Southern |
| Year vineyard planted: | 1973-2003 |
| Harvest time: | August-September |
| First vintage of this wine: | 2010 |
| Bottles produced of this wine: | 12,000 |

WINEMAKING & AGING

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| Varietal composition: | 100% Pinot Blanc |
| Fermentation container: | Stainless steel tanks and Barrels |
| Length of alcoholic fermentation: | 10-15 days |
| Fermentation temperature: | 66-70 °F |
| Type of aging container: | Barrels and Stainless steel tanks |
| Size of aging container: | 25-70 HL |
| Age of aging container: | 1-40 years |
| Length of aging before bottling: | 6 months |
| Length of bottle aging: | 2 months |

ANALYTICAL DATA

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| Alcohol: | 13.5 % |
| pH level: | 3.4 |
| Residual sugar: | 2.9 g/L |
| Acidity: | 5.6 g/L |
| Dry extract: | 23.9 g/L |

