



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



## Turmhof Pinot Noir Alto Adige DOC 2013

### WINE DESCRIPTION

Looking out from the Turmhof Castle at the cascading fields of vineyards, one sees acres upon acres of white grapes. From these many vineyards come only a handful of reds. This Pinot Nero (Pinot Noir) is harvested and vinified with care before being aged in both barriques and barrels.

### TASTING NOTES

Ruby red in color with garnet tones, this wine has delicate aromas of raspberries, red cherries, strawberries, and violets. On the palate, the wine is elegant and smooth with delicious red berry flavors balanced with crisp acidity and a soft, round finish.

### FOOD PAIRING

Pair this wine with pasta dishes, marinara sauces, chicken marsala, and paella.

### VINEYARD & PRODUCTION INFO

Vineyard size:	8 acres
Soil composition:	Calcareous, Silty Sandy-Loam and Gravel
Training method:	Single-Guyot
Elevation:	1,000-2,000 feet
Vines/acre:	2,400-2,800
Yield/acre:	4.0 tons
Exposure:	Southeastern / Southern / Southwestern
Year vineyard planted:	1993-2008
Harvest time:	September-October
First vintage of this wine:	2007
Bottles produced of this wine:	30,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79 °F
Maceration technique:	Punchdown and Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L and 40-50 HL
Age of aging container:	New-Three years
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	2 months

### ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	2.5 g/L
Acidity:	4.9 g/L
Dry extract:	25.9 g/L

