



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 2014

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

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

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

Alcohol:	13.5 %
pH level:	3.5
Residual sugar:	2.3 g/L
Acidity:	6.1 g/L
Dry extract:	20.8 g/L

