



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

**Linticlarus Lagrein Riserva Alto Adige DOC 2012**

**WINE DESCRIPTION**

The Linticlarus Selection line includes the premium wines of the Tiefenbrunner Estate Winery, which are produced only in exceptional vintages. The name "Linticlarus" is taken from the name of the former Roman fortress "castrum linticlar" in Entklar. The goal of this selection is to combine the highest potential of both the vineyard and the vintner's art to produce inimitable, world-class wines.

**TASTING NOTES**

This native South Tyrolean wine is deep ruby in color and exhibits aromas of black cherries, wild berries, and tart plums with rich, dark chocolate and vanilla notes. The smooth, finely-grained tannins give structure to the wine and are accompanied by relatively high acidity leading to a bright finish.

**FOOD PAIRING**

This rustic red is the perfect partner to a hearty bowl of Bolognese, or Italian beef stew. Mangia!

**VINEYARD & PRODUCTION INFO**

Production area/appellation:	Alto Adige DOC
Vineyard size:	3 acres
Soil composition:	Calcareous and Gravel
Training method:	Guyot
Elevation:	759-1,089 feet
Vines/acre:	2,600
Yield/acre:	2.4 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1994
Harvest time:	September
First vintage of this wine:	1997
Bottles produced of this wine:	7,500

**WINEMAKING & AGING**

Varietal composition:	100% Lagrein
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Punchdown
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-Three years
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	12 months

**ANALYTICAL DATA**

Alcohol:	14.0 %
pH level:	3.7
Residual sugar:	2.8 g/L
Acidity:	5.2 g/L
Dry extract:	31.8 g/L

