



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



Linticularus Pinot Nero Riserva Alto Adige DOC 2012

WINE DESCRIPTION

“Linticularus” is the name of an ancient Roman Fortress from which the village of Entiklar (where the winery is located) gets its name. Made from 100% Pinot Nero fermented in stainless steel, the wine spends one year in French oak barriques followed by an additional year in bottle for further refinement. Christof Tiefenbrunner has succeeded in producing a stellar wine from this often finicky grape.

TASTING NOTES

The Linticularus Pinot Nero is light ruby-garnet in color with seductive aromas of red cherry, wild berries, and violets. On the palate the wine is well-balanced with flavors of tart red cherry and red berries with hints of vanilla and spice. The tannins are silky and the finish is crisp and refreshing.

FOOD PAIRING

This wine pairs well with game, fowl and roasted pork as well as funghi based dishes and hard cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	2 acres
Soil composition:	Clay-Loam
Training method:	Guyot
Elevation:	1,320-1,650 feet
Vines/acre:	2,800
Yield/acre:	2.4 tons
Exposure:	Southwestern
Year vineyard planted:	1992
Harvest time:	September
First vintage of this wine:	1994
Bottles produced of this wine:	5,200

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
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:	3.6
Residual sugar:	2.2 g/L
Acidity:	5.6 g/L
Dry extract:	29.3 g/L

