



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

Pinot Grigio Vigneti delle Dolomiti IGT 2016

WINE DESCRIPTION

Made from 100% Pinot Grigio, this wine radiates youthfulness and purity of fruit. This is achieved through stainless steel fermentation and the use of a cork-free closure.

WINE PRODUCTION

Temperature-controlled fermentation at 68 °F in steel tanks; four-month aging on the fine lees in concrete vats prior to bottling.

TASTING NOTES

Straw yellow in color with lemon highlights, this Pinot Grigio is youthful and lively. On the nose, this wine has aromas of citrus, white flowers, pears, apples, and meadow grass. Up-front citrus flavors give way to stony minerality and a crisp finish.

FOOD PAIRING

Wonderful as an aperitif as well as a wine that will pair well with butter-poached fish, scampi's, and pasta primavera.

VINEYARD & PRODUCTION INFO

Vineyard size:	62 acres
Soil composition:	Calcareous, Silt, Sand, Gravel, and Clay-Loam
Training method:	Pergola/Arbor-trained Guyot
Elevation:	492-656 feet
Vines/acre:	1,400-2,800
Yield/acre:	5.6 tons
Year vineyard planted:	1985 and later
Average Vine Age:	20
Harvest time:	Beginning of September
First vintage of this wine:	1970
Bottles produced of this wine:	300,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Gris
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-14 days
Fermentation temperature:	65-68 °F
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks and Cement vats
Size of aging container:	25 to 300 hl
Length of aging before bottling:	4 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.5
Residual sugar:	2.8 g/L
Acidity:	5.9 g/L
Dry extract:	23.1 g/L

