



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 2016

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.

WINE PRODUCTION

Fermentation on the skins in stainless steel tanks is followed by malolactic fermentation, then the wine ages for another eight months in large wooden casks and small wooden 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:	6 acres
Soil composition:	Calcareous, Silt, Sand, Gravel, and Clay-Loam
Training method:	Guyot
Elevation:	1,470-3,200 feet
Vines/acre:	2,400-2,800
Yield/acre:	4.0 tons
Exposure:	Eastern / Southeastern / Southern / Western
Year vineyard planted:	1997 and later
Average Vine Age:	13
Harvest time:	Beginning of September to mid of October
First vintage of this wine:	2007
Bottles produced of this wine:	24,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Time on its skins:	12 days
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	79-86 °F
Maceration technique:	Punchdown and Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Barriques and Barrels
Size of aging container:	2.25 to 40 hl
Age of aging container:	New-Three years
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	14.0 %
Residual sugar:	1.7 g/L
Acidity:	5.6 g/L

