



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 Bianco Alto Adige DOC 2017

WINE DESCRIPTION

Founded in 1848, the Tiefenbrunner winery is situated near Entiklar, a picturesque hamlet in the heart of the Italian Alps. Made from 100% Pinot Bianco fermented in stainless steel, this wine is aged briefly on the lees to add richness to the final wine.

WINE PRODUCTION

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

TASTING NOTES

This is an elegant Pinot Bianco with a light medium-lemon color. The wine offers aromas of white flowers, lemon-lime citrus, and hints of green apples and pears. On the palate, the wine's subtle, creamy texture is countered by refreshing acidity and minerality.

FOOD PAIRING

This wine is wonderful on its own as an aperitif or paired with light salads and vegetable antipasti, light appetizers, fish dishes and asparagus.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	8 acres
Soil composition:	Calcareous, Silt, Sand, Gravel, and Clay-Loam
Training method:	Pergola/Arbor-trained Guyot
Elevation:	688-1,968 feet
Vines/acre:	1,400-2,800
Yield/acre:	4.2 tons
Exposure:	Southeastern
Year vineyard planted:	1987 and later
Average Vine Age:	15
Harvest time:	Beginning of September
First vintage of this wine:	1970
Bottles produced of this wine:	34,000

WINEMAKING & AGING

Varietal composition:	100% Pinot Blanc
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:	13.0 %
Residual sugar:	1.9 g/L
Acidity:	6.1 g/L

