



+39 0471 88 01 22



info@tiefenbrunner.com



www.tiefenbrunner.com



www.facebook.com/Turmhof.Tiefenbrunner



@tiefenbrunnerwinery



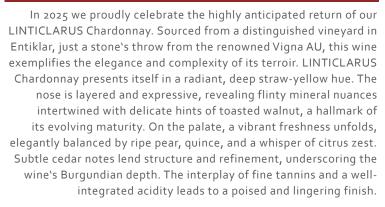




LINTICLARUS

Chardonnay Riserva

## DESCRIPTION



## SOIL CONDITIONS

Deep, glacial moraine soils with a high clay-sand composition, rich in limestone and natural salts.

## HARVEST AND VINIFICATION

The grapes for LINTICLARUS Chardonnay reach optimal phenolic ripeness between late August and mid-September. Fermentation takes place equally in barriques and tonneaux, followed by malolactic fermentation and an 11-month maturation on fine lees in the same vessels. The wine then undergoes an additional year of bottle aging, allowing it to develop further complexity and refinement.





100 % Chardonnay



Veal and pork, poultry, steaks



50.0 - 53.6 °F 10 - 12 °C



Niclara, part of Cortaccia sulla Strada del Vino 984 to 1,115 feet 300 to 340 m



Guyot Up to 7.000 vines/acre Year of planting: 2013



45 hl per hectare



Alcohol = 14.0 % vol Acidity = 6.0 g/liter Residual sugar = 0.5 g/liter



10 years and more