



TIEFENBRUNNER

Schlosskellerei Turmhof

+39 0471 88 01 22

info@tiefenbrunner.com

www.tiefenbrunner.com

www.facebook.com/Turmhof.Tiefenbrunner

@tiefenbrunnerwinery



Selection

LINTICLARUS

Chardonnay

Riserva

Alto Adige - DOC - South Tyrol

2022

DESCRIPTION

In 2025 we proudly celebrate the highly anticipated return of our LINTICLARUS Chardonnay. Sourced from a distinguished vineyard in Entiklar, just a stone's throw from the renowned Vigna AU, this wine exemplifies the elegance and complexity of its terroir. LINTICLARUS Chardonnay presents itself in a radiant, deep straw-yellow hue. The nose is layered and expressive, revealing flinty mineral nuances intertwined with delicate hints of toasted walnut, a hallmark of its evolving maturity. On the palate, a vibrant freshness unfolds, elegantly balanced by ripe pear, quince, and a whisper of citrus zest. Subtle cedar notes lend structure and refinement, underscoring the wine's Burgundian depth. The interplay of fine tannins and a well-integrated acidity leads to a poised and lingering finish.

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.

INFO



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