



TIEFENBRUNNER

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Alto Adige - DOC - South Tyrol

2021



Selection

TURMHOF

Schiava

DESCRIPTION

This wine fully exploits the potential of the Schiava variety. It shines with a luminous ruby-red and has a fine and fruity, intensely vinous scent of marzipan with a touch of bitter almonds. The Schiava is harmoniously rounded with light tannins: its pleasant freshness makes it an excellent wine for drinking on any occasion.

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by aging for ten months at 75% with malolactic fermentation in large oak and at 25% in tonneau. After blending, the assemblage spends another two more months in concrete vats. Finally, the wine is allowed to mature additional five months in the bottle.

INFO



100% Schiava (Old vines)



Starters, meat, fish, sausages, speck/ bacon, mild cheese



53.6 - 57.2 °F
12 - 14 °C



Hillside vineyards in Niclara
South/south-eastern exposure
787 to 1,148 feet | 240 to 350 m



Pergola
1,416 vines per acre | 3,500 vines per ha
Year of planting: 1977 and later



445 to 578 gallons (UK) per acre
50 to 65 hl per hectare



Alcohol = 13 %byVol
Acidity = 4.8 g/liter
Residual sugar = 1.6 g/liter



3 to 5 years

