



TIEFENBRUNNER

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Selection

TURMHOF

Schiava

Alto Adige - DOC - South Tyrol

2023

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.



100% Schiava (Old vines)



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



53.6 - 57.2 °F
12 - 14 °C

SOIL CONDITIONS

Chalk gravel moraine soil



Hillside vineyards in Cortaccia
1312 feet | 400 m

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.



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



50 to 65 hl per hectare



Alcohol = 13.0 % by vol
Acidity = 5.0 g/liter
Residual sugar = 0.3 g/liter

INFO



3 to 5 years