



TIEFENBRUNNER

Schlosskellerei Turmhof

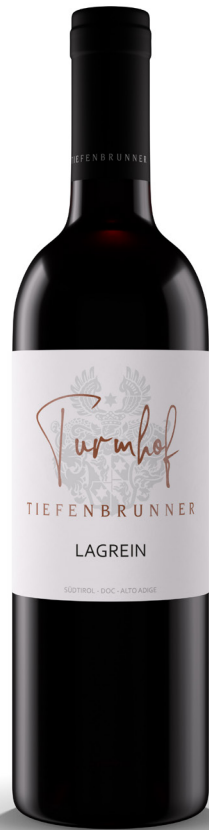
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Selection

TURMHOF

Lagrein

Alto Adige - DOC - South Tyrol

2022

DESCRIPTION

This Lagrein is known for its strong garnet-red color with violet reflexes. Its bouquet produces a tender, characteristic aroma that recalls violets and cherries, subtly underlined by its full, round and fruity taste. Fine-grained tannins and a pleasant acidity support the long finish of this native South Tyrolean wine.



100 % Lagrein



Braised/grilled beef, lamb, game, cheese



60.8 - 64.4 °F
16 - 18 °C



Hillside vineyards in Niclara/Cortaccia
721 to 1,148 feet | 220 to 350 m



Guyot and pergola
1,416-2,832 vines/acre|3,500-7,000 v./ha
Year of planting: 1967 and later



50 to 65 hl per hectare



Alcohol = 13.5 % by vol
Acidity = 5.0 g/liter
Residual sugar = 0.9 g/liter

SOIL CONDITIONS

Chalk gravel moraine soil

HARVEST AND VINIFICATION

Fermentation on the skins in concrete vats is followed by malolactic fermentation and aging for ten months at 75% in barrique and at 25% in large oak. 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



5 to 7 years