



TIEFENBRUNNER



### PRODUCER PROFILE

Estate owned by: Christof Tiefenbrunner  
 Winemaker: Christof Tiefenbrunner and Stefan Rohregger  
 Total acreage under vine: 60  
 Estate founded: 1848  
 Winery production: 30,000 Bottles  
 Region: Trentino Alto-Adige  
 Country: Italy

## Tiefenbrunner Merus Weissburgunder 2021

### WINE DESCRIPTION

Founded in 1848, the Tiefenbrunner winery is situated near Entiklar, a picturesque hamlet in the heart of the Italian Alps. Made from 100% Pinot Bianco fermented in stainless steel, this wine is aged briefly on the lees to add richness to the final wine.

Temperature-controlled fermentation at 68 °F in steel tanks is followed by a four-month aging on the fine lees in concrete vats prior to bottling.

### TASTING NOTES

This is an elegant Pinot Bianco with a light medium-lemon color. The wine offers aromas of white flowers, lemon-lime citrus, and hints of green apples and pears. On the palate, the wine's subtle, creamy texture is countered by refreshing acidity and minerality.

### FOOD PAIRING

This wine is wonderful on its own as an aperitif or paired with light salads and vegetable antipasti, light appetizers, fish dishes and asparagus.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Alto Adige DOC
Vineyard size:	8
Soil composition:	Calcareous, Silt, Sand, Gravel, and Clay-Loam
Training method:	Pergola/Arbor-trained Guyot
Elevation:	688-1,968 feet
Vines/acre:	1,400-2,800
Yield/acre:	4.2 tons
Exposure:	Southeastern
Year vineyard planted:	1987 and later
Harvest time:	Beginning of September
First vintage of this wine:	1970
Bottles produced of this wine:	30,000
Average Wine Age:	15

### WINEMAKING & AGING

Varietal composition:	100% Pinot Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6-14 days
Fermentation temperature:	65-68 °F
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks and Cement vats
Size of aging container:	25 to 300 hl
Length of aging before bottling:	4 months
Length of bottle aging:	1 month

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.27
Residual sugar:	1.7 g/L
Acidity:	5.9 g/L
Dry extract:	20.9 g/L