

# Tiefenbrunner

Italy - Trentino-Alto Adige - Cortaccia sulla Strada del  
Vino (BZ)



WEINGUT | TENUTA

**TIEFENBRUNNER**

*Schlosskellerei Turmhof*

**Ownership/Founders** Christof Tiefenbrunner / Herbert  
Tiefenbrunner

**Start of Activity** 1848

**Vitiviniculture** Traditional

**Hectares** 25 + 55

**Bottles produced** 600.000

## VIGNA RACHTL SAUVIGNON ALTO ADIGE RISERVA

**100% Sauvignon Blanc**

**Production area:** Aica di Sotto, hamlet of Fiè allo Sciliar, at  
590-630 m a.s.l. Vineyard exposure southeast

**Terrain:** negli strati più superficiali prevale la sabbia a medio  
contenuto di limo con alti tenori salini ed un basso contenuto di  
humus. Una peculiarità è la presenza di porfido grigio. Negli  
strati più bassi predomina la polvere di roccia sabbiosa calcarea

**Harvest:** manual

**Vinification:** this Sauvignon Blanc is harvested at full maturity  
as it surprisingly retains its acidity. After an eight- to 12-hour  
maceration and gentle crushing, half of the must is put to  
ferment in tonneau, the other half in large wooden barrels  
where alcoholic fermentation takes place and where the wine  
remains for nearly a year. It is this process that gives Sauvignon  
Blanc Reserve Rachtl all its structure and smoothness. In order  
not to alter its mineral notes, malolactic fermentation should be  
carefully avoided at this stage

**Refinement:** the two parts are reassembled in steel drums  
where the wine is clarified naturally for six months. Once  
bottled, it ages for another 12 months in bottle

**Color:** straw yellow with green highlights

**Fragrance:** initial mineral hints of flint, graphite and schist,  
slowly fruity nuances of hay and exotic fruits prevail

**Flavor:** envelops the palate in a chase of intense and velvety  
taste sensations in perfect harmony with the acidity, and which  
is confirmed by a strong and persistent aftertaste

**Alcoholic Grade:** 14% vol



Tiefenbrunner fully represents the history of winemaking in South Tyrol: the "Linticlar" estate is the first mentioned in official records dating back to 1225; in 1848, the Turmhof was entered in the commercial register as a winery, making it one of the oldest in all of South Tyrol. Herbert Tiefenbrunner, who approached the art of winemaking at the age of 15, started his own bottling business in 1943, aided by his wife Hilde. In 2000 Christof and his wife Sabine, the fifth generation of the Tiefenbrunner family, took over full management of the estate and today they are also supported by their two children Anna and Johannes. The estate covers 25 hectares in Niclara, Cortaccia and Magrè, between 250 and 1,000 meters above sea level; it also can rely on grapes from 55 hectares of historic vintners. The mild climate, slightly clayey soils with a high lime content are the perfect basis for vineyard development that are located on the western

slope of the Bassa Atesina, benefiting from optimal microclimates and exposures. The flagship of the winery is the vineyard at 1,000 meters on Mount Favogna where the Feldmarschall von Fenner, the highest Müller-Thurgau planted vineyard in Europe, originates, confirming Tiefenbrunner's great skill and foresight as one of South Tyrol's leading wine interpreters.