

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.