

CLASSIC

MÜLLER THURGAU 2021

SÜDTIROL – ALTO ADIGE DOC

VARIETAL: Müller Thurgau

AREA AND SOIL: Lime containing glacier deposit soil between 550 and 650 m above sea level.

CULTIVATION: Pergola

YIELD: 80 hl/ha

VINIFICATION: Fermentation at low temperatures in stainless steel tanks; storage in contact with the fine yeast.

ANALYSIS: alcohol: 12.5%, total acidity: 6.1 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1-3 years

TASTING NOTES: Greenish to straw yellow. Soft bouquet with hints of nuts and muscat. Very fresh wine, mild acidity and a pleasant fruitiness.

PAIRING: An excellent wine for oysters and other fish dishes.

SERVICE TEMPERATURE: 7 – 9 °C

Contains sulphites

