

CLASSIC MÜLLER THURGAU 2023

SÜDTIROL – ALTO ADIGE DOC

VARIETAL: Müller Thurgau

AREA AND SOIL: The vineyards are located in hilly areas at 550 to 650 meters above sea level. The soil is composed mainly of limestone.

CULTIVATION: Pergola

YIELD: 80 hl/ha

VINIFICATION: The wine undergoes both fermentation and 3 months of ageing in stainless steel tanks.

ANALYSIS: alcohol: 12.5 %, total acidity: 6.0 g/l, res. sugar: 2.5 g/l

AGING POTENTIAL: 1 – 3 years

TASTING NOTES: The wine is greenish to straw yellow in color. Its intense, varietal aroma reveals notes of ripe fruit and fine nutmeg spice. It impresses on the palate with its balanced taste and elegant body. The pleasant acidity gives it a very fresh character and makes it easy to drink.

PAIRING: This wine is an excellent pairing for oysters and other fish dishes.

SERVICE TEMPERATURE: 8 – 10 °C

Contains sulphites

