

Müller Thurgau

Alto Adige DOC

Growing area

Our Müller Thurgau vineyards are located in the highest sites of our growing area, at an altitude between 500 and 900 meters above sea level. The soils vary from sandy porphyry rock to glacial moraine with limestone and offer optimal conditions for the mineral freshness and fine aromas.

Winemaking

The grapes are harvested by hand and delivered in small containers to prevent excess pressure on the grapes. It follows a gentle pressing and a clarification of the must by natural sedimentation. The alcoholic fermentation takes place at controlled temperature in stainless steel tanks, as well as the aging on the fine lees.

Tasting notes & food matching

Müller Thurgau is the result of a crossing between Riesling and Sylvaner. The bunches are fine and have green-yellowish fragrant grapes. The wine's delicate note of walnut and unique acidity structure are highly appreciated. This wine is best served as aperitif or with hors d'oeuvres, seafood as well as grilled fish.

Vintage	2024
Growing area	Alto Adige (500-900m)
Grape varieties	Müller Thurgau
Serving temperature	10-12 °C
Yield	77 hl/ha
Alcohol content	12,5 vol.%
Total acidity	6,65 g/l
Residual sugar	1,9 g/l
Ageing potential	3 years

