



MÜLLER THURGAU 2018

Alto Adige DOC



GRAPE VARIETY

100% Müller Thurgau

VINIFICATION

Gentle pressing followed by natural clarification. Fermentation in stainless steel at 20 degrees centigrade and matured *sur lie* before bottling.

TASTING NOTES

Greenish – bright yellow in colour, flowery, slightly ethereal bouquet. Dry, fresh on the palate with a pleasant acidity, animated, and elegant.

GOES BEST WITH

Prawn cocktail, seafood and lobster or as aperitif.

DENOMINATION

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Alcohol: 12,00 % Vol.

Acidity: 6,5 g/L

Sugar: 2,8 g/L

Availability: 0,75l