

# ALTO ADIGE MÜLLER-THURGAU 2017

This well-known German grape variety is particularly well suited to high-altitude vineyards and therefore thrives at elevations above 600 meters. Müller-Thurgau is appreciated for its fresh fruit, delicate notes of hay and light nutmeg, and subdued acidity. It wants to be drunk young.



Pale yellow with  
a green shimmer



Aroma of hay  
and nutmeg



Refined and pleasant  
acidity

## GRAPEVINES:

Variety: Müller-Thurgau

Age: 10 to 30 years

## AREA OF CULTIVATION:

Sites: The highest vineyards in Überetsch as well as in Kampenn, Jenesien and Graun, near Kurtatsch (600 – 900m).

Exposure: Southeast, southwest

Soil: Limestone gravel and residual porphyry soil

Training System: Guyot

## HARVEST:

2017: early to end september;  
harvest and selection of grapes by hand.

## VINIFICATION:

Vinification in stainless steel tanks.

## YIELD:

70 hl/ha

## ANALYTICAL DATA:

Alcohol Content: 13%

Acidity: 5,7 gr/lt

## SERVING RECOMMENDATIONS:

Serving Temperature: 8 to 10 degrees

## PAIRING RECOMMENDATIONS:

This uncomplicated wine is ideal as an aperitif, but also serves as a nice accompaniment to starters. Its delicately fruity flavor makes it the ideal partner for pea soup with Topfen cheese mini-dumplings, asparagus and light fish dishes such as blue trout.

## STORAGE/POTENTIAL:

1 to 2 years

CLASSICE

