

Müller Thurgau

Sub-Appellation: Eisacktal

Region: Alto Adige

Height above sea level: 550 – 850 meters.

Alcohol %: 11.9

Total acidity: 4.6 g / l

Residual sugar: 1 g / l

Plant density per hectare: 7500

Production per hectare: 60 hl

Vinification/Aging: Natural yeast in stainless steel

Soil type: schist with the presence of quartzite

Cultivation system: guyot

Tasting notes: Müller Thurgau has a greenish to pale yellow colour.
The perfume is flowery and reminds us of grass and nutmeg.
A fresh aromatic flavour.

Recommendation:

Great wine for an aperitif but pairs well with light starters.
Also, cooked, and grilled fish.

Farming Practices: Practicing Organic since 1999