



## MÜLLER THURGAU

SÜDTIROL ALTO ADIGE DOC

### DESCRIPTION

This flavoursome white wine is planted in higher locations that are not excessively warm. With its intensive aroma, with typical hints of nutmeg, it has a fresh and gently aromatic taste.

### FERMENTATION

slow fermentation at controlled temperature in stainless steel followed by maturation on fine yeast for 5 months, no malolactic fermentation

### RECOMMENDED PAIRINGS

Aperitif, fish, light appetizers

### VINE TRAINING SYSTEM

Guyot

### SERVING TEMPERATURE

8° -10°C