



KÖSSLER
KELLEREI · CANTINA



MÜLLER THURGAU

Alto Adige DOC

This flavorsome white wine prefers to be 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.

VINE TRAINING SYSTEM Guyot

FERMENTATION slow fermentation at controlled temperature in stainless steel followed by maturation on fine yeast for 5-7 months, no malolactic fermentation

RECOMMENDED PAIRINGS aperitif, fish, light appetizers

SERVING TEMPERATURE 8° - 10° C



SÜDTIROL



ALTO ADIGE