



## MÜLLER THURGAU

SÜDTIROL ALTO ADIGE DOC

### DESCRIPTION

This flavoursome white wine 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, light appetizers, fish

### VINE TRAINING SYSTEM

Guyot

### SERVING TEMPERATURE

6° - 8°C