



KETTMEIR

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## Müller Thurgau Alto Adige D.O.C.

VARIETY:	Müller Thurgau
PRODUCTION ZONE:	High slopes in the zone of Soprabolzano
POSITION AND ALTITUDE:	South, South-east; 650-700 metres above sea level
TYPE OF SOIL:	Porphyry base, largely loose, sandy, wide range of temperatures between day and night
TRAINING SYSTEM:	Simple pergola
PLANTING DENSITY:	3.500-4.000 vines per hectare
HARVEST TIME:	End of September, beginning of October.
ALCOHOL VOLUME:	12,50 %
SERVING TEMPERATURE:	10-12°C
RECOMMENDED GLASS:	Medium tulip wine glass with a narrow mouth
AGEING POTENTIAL:	2 years

### TECHNICAL PROFILE

White vinification with brief maceration on the skins at low temperatures to optimise extraction of the aromas, fermentation in stainless steel at a controlled temperature of 14-15°C.

### ORGANOLEPTIC PROFILE

Pale straw-yellow colour with an intense, reasonably aromatic nose showing notes of nutmeg, nettle and white peach. Fresh, full, agreeable, lengthy palate.

### SERVING SUGGESTIONS

Very good as an aperitif, also goes well with seafood risotto, grilled fish and fried food in general.

Müller Thurgau

