



KETTMEIR

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Müller Thurgau Trentino D.O.C.

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| VARIETY: | Müller Thurgau |
| PRODUCTION ZONE: | Medium to high hillsides along the Cembra Valley |
| POSITION AND ALTITUDE: | South/south-west; between 400 and 700 m above sea level |
| TYPE OF SOIL: | Loosely textured sandy soils of porphyritic origin |
| TRAINING SYSTEM: | Pergola |
| PLANTING DENSITY: | 3000-3500 vines per hectare |
| HARVEST TIME: | Between the middle and the end of September |
| ALCOHOL VOLUME: | 12,20 % |
| SERVING TEMPERATURE: | 10-12°C |
| RECOMMENDED GLASS: | A medium-sized, tulip-shaped glass, narrowing at the rim |
| AGEING POTENTIAL: | 2 years |

TECHNICAL PROFILE

White wine vinification, with a brief maceration on the skins at low temperatures in order to enhance the extraction of the aromas, followed by soft pressing and temperature-controlled fermentation at 18°-20°C. Maturation on its lees in stainless steel until January

ORGANOLEPTIC PROFILE

Its color is a pale straw yellow. The nose is intense and lightly aromatic, with hints of nutmeg. On the palate it is fresh, dry, of medium body and satisfying balance

SERVING SUGGESTIONS

Served cool it is ideal as an aperitif, but it also goes well with vegetable-based hors d'oeuvres, shellfish, seafood soup or salt-water fish in general

Müller Thurgau

