

andriano  
trentino-alto adige

## alto adige müller thurgau DOC

The Müller Thurgau grapes are harvested by hand in the higher altitude area of San Genesio and then transported 4 kms to the new Terlano cellars. The grapes are fermented at controlled temperature in stainless steel vats and then mature on the fine lees for up to 6 months before bottling.

### grape varieties:

Müller Thurgau

### exposure:

Northeast/Southeast

### altitude:

600–700m A.S.L.

### soil:

Red clay soil

### alcohol:

13.00%

### tasting notes:

The wine is pale yellow in the glass with an aromatic fragrance of peach and tropical fruits. The wine is dry and medium-bodied on the palate with notable acidity and a fruity finish.



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