

andriano
trentino-alto adige

müller thurgau alto adige DOC

The Müller Thurgau grapes are harvested by hand in the higher altitude area of San Genesio. The grapes are then 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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