



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, Southeast; 650-700 meters 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 % vol.
SERVING TEMPERATURE:	10-12°C
RECOMMENDED GLASS:	Medium tulip wine glass with a narrow mouth
AGING 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.

TASTING NOTES

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

