

# Müller Thurgau

Alto Adige DOC



KETTMEIR

<b>Variety:</b>	Müller Thurgau
<b>Production zone:</b>	High slopes in the zone of Soprabolzano
<b>Altitude:</b>	400 - 700 m (1312 - 2,300 ft.) above sea level
<b>Type of soil:</b>	Limestone and of porphyric origin
<b>Training system:</b>	Simple pergola
<b>Planting density:</b>	3,500-4,000 vines per hectare (1,415 - 1,620 per acre)
<b>Harvest time:</b>	End of September, beginning of October
<b>Alcohol volume:</b>	12,50 % vol.
<b>Serving temp. :</b>	8 - 10 °C (46 - 50 °F)
<b>Recommended glass:</b>	Medium tulip wine glass, narrowing at the rim
<b>Ageing potential:</b>	2 years
<b>Bottles per box:</b>	6
<b>Format (cl):</b>	75 (25,3 oz)



## Technical information

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.

## Food matching

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