



KETTMEIR

MÜLLER THURGAU

ALTO ADIGE – SÜDTIROL DOC



GRAPES
Müller Thurgau



PRODUCTION ZONE
High hillsides around Sopra
Bolzano and Oltradige



ELEVATION
400 - 700 mt. a.s.l.



SOIL TYPE
Gravelly, calcareous,
porphyry in origin



TRAINING SYSTEM
Simple pergola and Guyot



PLANT DENSITY
3.500 - 4.000 plants per hectare
with pergola and 5.500 with Cordon



HARVEST TIME
Late September, early October



ALCOHOL VOLUME
13,00 % vol.



SERVING TEMP.
8 - 10 °C (46 - 53 °F)



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



AGEING POTENTIAL
2 / 3 years



BOX
6 Bottles



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

Typical white wine method with brief low-temperature, enclosed maceration to maximize the extraction of aroma compounds. The wine is fermented in steel at a controlled temperature of 14 - 15 °C.

TASTING NOTES

Pale straw yellow in colour. Intense, relatively aromatic nose with notes of nutmeg, nettle and white peach. Fresh, full, pleasing and persistent palate.

FOOD PAIRINGS

Ideal as an aperitif, a great accompaniment to seafood risottos, grilled fish and any fried foods.