

GIRLAN

KELLEREI · CANTINA

MÜLLER THURGAU

SÜDTIROL · ALTO ADIGE · DOC

Production area

The majority of the grapes are grown near to Bolzano, at the entrance to Valle d'Isarco at an altitude of 500 - 800 m above sea level on sandy soils based porphyry. And a small part of the vines grows on the hillside vineyards of the cru "Girlan" at altitudes ranging from 450 to 500 m above sea level in well aired vineyards. The area in which they are grown is rich in minerals, the result of ice age sedimentation.

Winemaking

The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel vats at a controlled temperature. Aging on the lees in steel vats.

Tasting notes & food matching

Müller Thurgau is the result of a crossing between Riesling and Sylvaner. The bunches are fine and have green-yellowish fragrant grapes. The wine's delicate note of aromatic walnut and moderate acidity are highly appreciated. This wine is best served with hors d'oeuvres, seafood, grilled fish and white meat.

Vintage	2023
Growing area	Valle d'Isarco and cru "Girlan"
Grape varieties	Müller Thurgau
Serving temperature (°C)	10-12°
Yield (hl/ha)	77
Alcohol content (vol%)	13
Total acidity (g/l)	5,88
Residual sugar (g/l)	1,9
Ageing potential (years)	3

