

Andriano

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 temperatures in stainless-steel vats and then mature on the fine lees for up to six months before bottling.



Grape varieties Müller-Thurgau

Altitude 500-700 m ASL

Soil Calcareous clay and white dolomite

Alcohol 12.5%

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.

Banville
Wine Merchants

www.banvillewine.com

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