

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



Grape varieties Müller-Thurgau

Altitude 600-700 m ASL

Soil Red clay soil

Alcohol 13.50%

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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