

Terlano

Müller Thurgau Tradition Alto Adige DOC

The Müller-Thurgau grape is a cross of Riesling and Madeleine Royale. Appreciated both for its amazing aromatics and unique flavors of peach and mango, this wine is fermented in stainless steel, which helps it maintain its fresh and appealing bouquet.



Grape varieties Müller-Thurgau

Altitude 400-900 m ASL

Soil Sandy clay and porphyric soil

Alcohol 13.5%

Tasting notes

This Müller-Thurgau is pale yellow in appearance with a light aromatic bouquet of tropical fruit. Dry and medium-bodied on the palate with flavors of mango and peach balanced by crisp acidity.

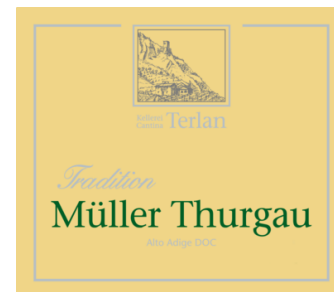
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