



The Müller Thurgau variety is a Riesling and Gutedel hybrid created in Geisenheim (Germany) at the end of the 19th century by the Swiss botanist Hermann Müller, who gave it this name because he came from the Thurgau canton. This grape variety prefers the elevated and sunny hillsides of the Valle Isarco featuring a thinly structured soil. The colder climate of these higher altitude areas and especially the fresh nights during grape ripening season give Müller Thurgau its typical freshness and that variegated bouquet to which it owes its fame.

Alto Adige Valle Isarco Müller Thurgau DOC 2009

CANTINA VALLE ISARCO
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GRAPE VARIETY Müller Thurgau

SUPPORT SYSTEM pergola or
free-standing espalier (Guyot)

AVERAGE YIELD 100 q/ha

ALCOHOL 12,5% vol

ACIDITY 5,1 g/l

SUGAR-FREE EXTRACT 20,3 g/l

RESIDUAL SUGAR 3,3 g/l

FIRST YEAR OF PRODUCTION 1971

MEAN ANNUAL OUTPUT 180,000 bottles

AGEING CAPACITY 2–3 years

PRODUCTION AREA Bressanone, Chiusa, Veltorno,
Varna, Renon, Barbiano, Laion, Fié, Castelrotto,
Funes, Villandro

ALTITUDE 500–900 m a.s.l., SE-exposed hillsides

VINTAGE TIME from mid to end of September,
hand-picked

CHARACTERISTICS fresh and tasty

white wine with a strong character

COLOUR from greenish-yellow to straw yellow

NOSE intense, characteristic with light scents of muscat

TASTE dry, slightly aromatic, full

SERVING TEMPERATURE 10–12 °C

MATCHINGS light hors d'oeuvres, baked or grilled
shellfish, creams, light egg-based dishes;
ideal as an aperitif