

LINE  
CLASSIC

## ALTO ADIGE MÜLLER THURGAU 2020

This well-known German grape variety is particularly well suited to high-altitude vineyards and therefore thrives at elevations above 600 meters. Müller Thurgau is appreciated for its fresh fruit, delicate notes of hay and light nutmeg, and subdued acidity. It wants to be drunk young.



Pale yellow with  
a green shimmer



Aroma of hay  
and nutmeg



Refined and  
pleasant acidity

**VARIETY:**  
Müller-Thurgau

**AGE:**  
10 to 30 years

**AREA OF CULTIVATION:**  
Sites: the highest vineyards in Oltradige as well as in Campegno, San Genesio and Corona, near Cortaccia (600-900m).  
Exposure: southeast, southwest  
Soils: limestone gravel and residual porphyry soil  
Training system: Guyot

**HARVEST:**  
mid of September; harvest and selection of grapes by hand.

**VINIFICATION:**  
Vinification in stainless steel tanks.

**YIELD:**  
70 hl/ha

**ANALYTICAL DATA:**  
Alcohol Content: 13 %  
Acidity: 5.8 gr/l

**SERVING TEMPERATURE:**  
8-10°C

**PAIRING RECOMMENDATIONS:**  
This uncomplicated wine is ideal as an aperitif, but also serves as a nice accompaniment to starters. Its delicately fruity flavor makes it the ideal partner for pea soup with ricotta cheese mini-dumplings, asparagus and light fish dishes such as blue trout.

**STORAGE/POTENTIAL:**  
3 to 4 years

