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Alto Adige - DOC - South Tyrol  
2020



Classic

MERUS

Müller Thurgau

DESCRIPTION

From pale green to pale yellow in color, this wine has a wonderful scent and taste. With a fruity, aromatic fragrances of wild herbs, fresh grass and nutmeg. Its balanced acidic potential makes it full in body and subtly elegant in the finish.

SOIL

Chalk gravel moraine soil

VINIFICATION

Temperature-controlled fermentation at 68 °F (20 °C) for 10 days in concrete vats is followed by a four-month aging of the assemblage on the fine lees prior to bottling.

INFO



100 % Müller Thurgau



Aperitif! Light starters, fried freshwater fish, cream cheese



50.0 - 53.6 °F  
10 - 12 °C



Hillside vineyards in Corona-Cortaccia  
South/south-eastern exposure  
2,460 to 2,952 feet | 750 to 900 m



Pergola and guyot  
1,416-2,832 vines/acre|3,500-7,000 v./ha  
Year of planting: 1982 and later



578 to 667 gallons (UK) per acre  
65 to 75 hl per hectare



26,000



Alcohol = 13 % by vol  
Acidity = 6.5 g/liter  
Residual sugar = 1.0 g/liter



up to 3 years