



KETTMEIR

MÜLLER THURGAU ATHESIS

ALTO ADIGE - SÜDTIROL DOC



GRAPES
Müller Thurgau



ALCOHOL VOLUME
13,00 % vol.



PRODUCTION ZONE
High hillsides around Soprabolzano



SERVING TEMP.
8 - 10 °C



ELEVATION
650 - 700 mt. a.s.l.



RECOMMENDED GLASS
Medium-sized tulip with narrow rim



SOIL TYPE
Generally loose, partially sandy soils, porphyry in origin



AGEING POTENTIAL
5 years



TRAINING SYSTEM
Simple pergola and espalier



PLANT DENSITY
3,500 - 4000 plants per hectare (pergola), 5,000 - 5,500 (espalier)



BOX
6 Bottles



HARVEST TIME
Late September / early October



FORMAT
75 cl (25,3 oz)

TECHNICAL NOTES

Vinified 'in white' with brief low-temperature maceration on the skins to optimize the extraction of aroma compounds followed by soft pressing and fermentation in steel at a controlled temperature of 14 - 16 °C. After the first racking the wine rests on the lees until July and is then bottled. After further months of ageing in bottle, the wine is released for sale from the beginning of March onwards.

TASTING NOTES

Straw yellow in colour. An intense yet elegant nose, with the dominant scents being wild meadow flowers, white-fleshed fruits and aromatic herbs. "Three-dimensional" in the mouth, thanks to structure, acidity and aromatic complexity which give breadth, length and depth to the tasting experience.

FOOD PAIRINGS

An ideal partner to vegetarian and fish dishes, both simple and complex, including those featuring herbs and spices.