



Cantine di Ora

Müller Thurgau Alto Adige DOC

Vinification

The production of Müller Thurgau follows a careful process designed to enhance the varietal's natural qualities. After harvesting, the grapes are gently processed to preserve their freshness and aromatic potential. Fermentation takes place at a controlled temperature to retain the wine's lively character and delicate bouquet. Maturation continues in stainless steel tanks, maintaining a young, vibrant, and expressive style.

Description

Müller Thurgau stands out for its bright straw-yellow color, often with greenish highlights. On the nose, it reveals a fresh and inviting bouquet, with notes of white flowers, light stone fruits, and subtle aromatic nuances. On the palate, it is dry and refreshing, with a pleasant balance that makes it easy to drink. The interplay of aromatics, acidity, and minerality gives it versatility and appeal in many settings.

Food Pairings

Ideal as an aperitif or paired with light dishes such as appetizers, vegetables, fish, or white meats.



**Müller
Thurgau**



Alto Adige



8-10 °C



**Alcol: 13%
Zuccheri: 4 g/l**