



## Gassner Müller Thurgau

This Müller Thurgau (cross of Riesling & Sylvaner) grows at an altitude of almost 900m above sea level in one of the highest vineyards in South Tyrol. The extreme temperature fluctuations of up to 15°C are beneficial for this grape variety, which develops best at this altitude on the sandy gravelly soils with clay, very intense floral and fruit aromas.



Vigneti delle Dolomiti Igt



Selected vineyards in Bassa Atesina



Guyot



Sandy gravelly soils



Handpicked, cold maceration for 12h, gentle pressing, alcoholic fermentation in stainless steel, 6 months storage on fine lees.



Delicate green to light yellow in colour. Refined nose with fruity and aromatic flavours, notes of wild herbs and fresh grass. Dry palate, light-bodied, pleasantly fresh and excellent character. Ideal accompaniment with vegetables and cream of vegetable soups, main courses with eggs, deep-fried seafood.



Alcohol: 13,0 % Vol.

Acidity: 5,5 g/l

Residual sugar: 2,5 g/l