

WEINGUT

J. Hofstätter

TENUTA



MÜLLER THURGAU

In the glass it appears pale yellow tinged with green. On the nose it is inviting, elegant, delicately flowery and aromatic, all of which is confirmed on the palate; pleasantly citrusy and crisp, its aromas meshed with Muscat-like fruit and enlivened by vibrant acidity.

VARIETY

Müller Thurgau

SOIL

Light marl, soils which warm up quickly in spring.

WINEMAKING

Immediately after the harvest the grapes are subject to a gentle pneumatic pressing in the cellar. The must is clarified by natural sedimentation and fermented using temperature control. A following period of refinement is carried out on fine yeast before the wine is bottled.

SERVING TEMPERATURE

8°-10° C

FOOD CHOICES

First courses, white meats, salads and grilled vegetables.

AVAILABLE BOTTLE SIZES

