

Aristos

MÜLLER THURGAU
ALTO ADIGE VALLE ISARCO DOC


**EISACKTAL
VALLE ISARCO**
KELLEREI CANTINA

Vintage 2023

Variety Müller Thurgau

Altitude 800 - 970 m

Orientation south east

Slope 50%

Yield per hectare 50 hl

Training system guyot

Period of harvest end of september

Soil Gravelly, skeleton-rich and shallow alluvial soils containing diorite

Vinification The grapes are picked exclusively by hand. After a short period of contact with the skins, the delicate crushing of the grapes follows. Controlled temperature fermentation and aging for 10 months on the fine lees takes place partly in stainless steel tanks, partly in large wood barrels.

CHARACTERISTIC

Color from yellow to straw yellow

Nose intense, pleasantly aromatic, mineral, bouquet with scents of exotic fruits and muscat notes

Taste dry, fresh, mineral, vivaciously acidic

Ageing capacity 6-8 years

Pairing recommendations light appetizers, soups, poached and grilled fish, ideal as an aperitif

Serving temperature 10°C - 12°C

ANALYTICAL DATA

Alcohol 13,00 % vol.

Residual sugar 1,5 g/l

total acidity 6,2 g/l

