



MÜLLER-THURGAU

Trentino-Alto Adige, Italy

Cantina Andriano



www.cantina-andriano.com

Method & Production

Fermentation at controlled temperature in stainless steel vats; ageing and maturation on fine lees for 6 months.

Tasting Notes

Pale yellow colour, light aromatic perfume with a gentle fragrance of tropical fruits. On the palate it's dry, medium bodied, with a fruity well balanced acidity.

Food Matching

As aperitif, with swordfish carpaccio, poached fish like blue trout, sea bass in foil, boiled beef with a celeriac purée, fresh alp cheese.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|----------------|----------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| CD0523 | Müller-Thurgau | Müller Thurgau | 2023 | 13.0% | Cork | 6x0.75lt | No | No | Yes | No |