



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										
CD0524	Müller-Thurgau	Müller Thurgau	2024	13.0%	Cork	6x0.75lt	No	No	Yes	No