



Kettmeir Müller Thurgau Alto Adige D.O.C.

The Müller Thurgau grape is a crossing created in 1882 by Dr. Herman Müller who was from the town of Thurgau in Switzerland.

Fast facts:

- **Region:** Alto Adige (Northeast Italy)
- **Grapes:** 100% Müller Thurgau
- **Style:** Dry, unoaked, apricot and citrus aromas with a hint of tropical fruit with fresh acidity.
- **Production:** Cool-temperature fermentation in stainless steel.
- **Pairing:** Intense exotic fruits (without being pungent) can work well with many dishes, especially complex dishes or Asian cuisines.

BTG: \$ _____ Bottle: \$ _____



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Kettmeir Müller Thurgau Alto Adige D.O.C.



Describing the wine:

- An intense and complex notes of stone fruits, citrus and mountain flowers leads to a dry palate with a solid backbone of acidity and a clean finish.
 - Founded in 1919, our vineyards are located on the hills around Lake Caldaro on a wide range of soil types, altitudes and microclimates. The local terroir adds to the complexity of our wines.
 - **Sustainable and vegan-friendly**, we only use natural products in the vineyards so you can more clearly taste the fresh mountain air of the Alto Adige.
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