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Alto Adige - DOC - South Tyrol

2019



Selection

Vigna

FELDMARSCHALL
VON FENNER

Müller Thurgau



100 % Müller Thurgau



Hofstatt, Favogna di Sotto, frazione di
Magrè s.S.d.V.
Southern exposure



3,280 feet
1,000 m



7.41 acres
3.0 hectare



Starters and fish dishes, Asian cuisine,
poultry and pork, seafood



50.0 - 53.6 °F
10 - 12 °C



Guyot
Up to 3,440 vines/acre | 8,500 vines/ha
Year of planting: 1990 and later



312 to 356 gallons (UK) per acre
35 to 40 hl per hectare



9,100



Alcohol = 13.5 % byVol
Acidity = 6.7 g/l
Residual sugar = 3.8 g/l



10 years and more

DESCRIPTION

Made from grapes grown at 3,280 feet above sea-level, this zesty minerally Müller Thurgau is light straw-yellow in color with greenish reflexes. It is intensely aromatic with notes of white flowers and yellow fruits, peach and apricot. With increasing age, the mineral notes can come to the fore. A delicate body pampers the palate with elegant harmony, succulence and fresh acidity. The wine has a persistent finish.

SOIL CONDITIONS AND INFLUENCE ON THE WINE

The striking red soil is characterized by heterogeneous glacier moraine rock. At the middle levels, silty-loamy sand predominates, with some white and red marble as well as porphyry and granite foundings. Dolomite and limestone are found in the deeper horizons. The soil's high salt content contributes to the fruit and herb aromas.

HARVEST AND VINIFICATION

The exposed site at 3,280 feet above sea-level and the weather pattern call for harvesting in two to four passes with strict selection for optimum maturity of the grapes. After a short maceration period, the grapes are gently pressed. One half is left to ferment in a large wooden barrel and one half in concrete vats, all without the use of added yeast. The young wine is then allowed to rest on the fine lees for just under a year. After bottling, the FELDMARSCHALL VON FENNER Müller Thurgau spends another six months maturing in the bottle. To preserve the full aromatic spectrum, the wine bottles are closed with a screw top.

INFO

