



**SCHRECKBICHL
COLTERENZIO**

VINUM EXCELLENS



Müller Thurgau

IGT Vigneti delle Dolomiti

Distinguished fragrance, intensely floral on the nose underpinned by a discreet hint of Muscat.

Tasting notes: This wine is pale yellow in colour, tinged with green nuances; fresh, flowery and gently aromatic on the nose, with a discreet hint of elderflower mingled with peach and Muscat; pleasantly citrusy and crisp on the palate.
Cellaring potential: 2-3 years.

Food Combination: It is an excellent aperitif and a superb partner to fresh green salad with passion fruit dressing, gently spiced Thai dishes, deep-fried fish, prawn salad and shellfish. Serve lightly chilled: 10-12° C.

Grape Variety: Müller Thurgau

Vineyards: High-lying vineyards at altitudes between 500 and 600 metres a.s.l., in clayey soils with eroded limestone and dolomite.

Yielding: 90 hl/ha

Winemaking: The juice is gently pressed and left to decant naturally. Fermentation takes place in stainless-steel tanks at a constant temperature of 18° C. The young wine is left to refine on its lees in stainless steel tanks for several months before bottling.

Analytical Data:	Alcohol	12,5%	Vol
	Total acidity	5,7	g/l
	Residual sugar	2,4	g/l