

COLTERENZIO MÜLLER THURGAU

100% Müller Thurgau. Pale yellow color 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. Grown in cool, high-elevated vineyards, this delicately aromatic, early-ripening white variety has become an Alto Adige specialty. It is an excellent aperitif and a superb partner to seafood, fresh green salad and gently spiced Thai dishes. Serve lightly chilled.

High-lying vineyards at altitudes between 500 and 600 meters above sea level. The soils are clayey with eroded limestone and dolomite. 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.

Alto Adige is at the point where northern and southern Europe meet. Viticulture in the area goes back at least to Roman times and the people are as likely to speak German as Italian. With both snow-covered mountains and fruitful valleys it is a mixture of Alpine and Mediterranean climates. Colterenzio is located in Cornaiano, one of the villages among the vineyards in an area of cool, rolling hills south of Bolzano. The growing area includes vineyards located between 250 and 550 meters above sea level and with a large variety of soil compositions, microclimates and ripening phases. The vineyards are protected by the Alps, have a significant difference in day-night temperatures during the ripening phase, 1800 hours of sun per year, and a consistent aeration from Lake Garda.

The Colterenzio winegrowers' co-operative was founded by 28 vintners in 1960. Over the years other passionate viticulturalists from diversified micro-zones in the area joined the collective, and today nearly 300 members cultivate approximately 300 hectares of vineyards. Today it's been recognized as one of the best wineries in Italy.

Absolute dedication to grape growing is the priority among all Colterenzio vintners. From first planting the vines to harvesting the grapes by hand, they believe that the work in the vineyard is determined by the rhythm of nature. The resulting wines unite crisp, Alpine fragrance with Mediterranean spice and warmth.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

COLTERENZIO MÜLLER THURGAU

100% Müller Thurgau. Fresh & flowery aromas of elderflower, peach & Muscat; citrusy & crisp palate;

Shelf Talker:

COLTERENZIO MÜLLER THURGAU

100% Müller Thurgau. Pale yellow color 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. Grown in cool, high-elevated vineyards, this delicately aromatic, early-ripening white variety has become an Alto Adige specialty. It is an excellent aperitif and a superb partner to seafood, fresh green salad and gently spiced Thai dishes. Serve lightly chilled.

AN EASTERLY WINE SELECTION