

MOSER

WARTH
MÜLLER THURGAU
2025

Müller Thurgau is a white grape variety that has found its ideal climate in the terraces of the Cembra Valley. In these vineyards, all above 500 metres in altitude and with a south-westerly exposure, the grapes ripen in a typically mountainous environment marked by extreme day-night temperature swings, allayed by the balmy wind blowing from Lake Garda.



appellation:

IGT Vigneti delle Dolomiti Müller Thurgau.

grape variety and vineyard location:

Müller Thurgau grapes, sourced on the terraced vineyards of the Cembra Valley, at an altitude of 550 - 650 metres.

average vineyard age:

15 - 25 years.

soil:

Limestone.

winemaking:

Hand-harvested with careful selection of the best bunches in the vineyard, fermentation followed by ageing on its fine lees for 6 months in stainless steel tanks to maintain the typical freshness and fragrance of grapes grown in Trentino.

tasting note:

Straw-yellow in colour. Intense and aromatic bouquet with floral hints. Fresh and full-flavoured savoury taste, making this a typical mountain wine.

production:

14,000 bottles.