

MURI-GRIES®



ALTO ADIGE GRAUVERNATSCH DOC 2013

THE TYPICAL SOUTH TYROLEAN

Goes well with

suitable for all sorts of occasions and dishes from the South Tyrolean and Mediterranean cuisines, especially roasts, Wiener Schnitzel, boiled beef, sliced beef or veal served with vinegar...

Drinking temperature: 12-14°C

Best consumed: within 3 years

Wine

Grape variety: Grauvernatsch (Schiava)

Colour: ruby red with violet tones

Aroma: open and fruity with heart cherries and Mon Chéri pralines, a hint of cinnamon and marzipan

Taste: smooth and fruity, well-structured with soft tannins, sophisticated yet invitingly drinkable with the typical lightness of a Vernatsch wine, fruity and long in the finish

Vineyards

Bozen and Eppan, 260-420 m above sea level

Sandy, gravelly soils, facing south

Vine training with pergel

Vinification

Bozen and Eppan, 260-420 m above sea level

Sandy, gravelly soils, facing south

Vine training with pergel

Alcohol: 12,50 % Vol.

Total acidity: 4,20 g/l

Residual sugar: 3,40 g/l