



2021 Moser Muller Thurgau

Trento, Trentino-Alto-Adige, Italy

Moser values the combination of simplicity and modernity in the production of their wines. This family-owned business has its roots in the Cembra Valley, where they grow grapes such as Chardonnay and Muller Thurgau. In the cellar, they aim to maintain the freshness and cleanliness of the product to express its varietal characteristics best. Their cellar is a new and modern production center located in an ancient bishop's estate, surrounded by an amphitheater of vineyards. They produce sparkling, white, and red wines from the hills above Trento and the Cembra Valley.

Tasting Notes

Straw yellow color. Intense aromas of white peaches and roses. Light mouthfeel with refreshing acidity. Flavors of citrus and green fruit. It's a dry, refreshing wine with a short finish of lime zest.

Body



Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

This wine is fresh and approachable. It pairs well with appetizers and subtle starters such as prosciutto and melon, bruschetta, or a fresh summer salad. Serve it well chilled in a standard white wine glass. Ready to drink now.

Technical Data

Production area: Trento

Vintage: 2021

Appellation: Vigneti delle Dolomiti IGT

Varietals: 100% Muller Thurgau

Vineyard: Cembra Valley

Elevation: 1800-2100 feet

Harvest: Hand harvested

Soil: Limestone

Farming: Organic

Vinification: Immediately pressed to preserve the fragrance and freshness. Fermentation is followed by aging on the lees for 6 months in stainless steel.

Alcohol: 12%