

---

## ERSTE+NEUE MÜLLER THURGAU

---



---

**Region:** Alto Adige, Italy

**Appellation:** Alto Adige DOC

**Grapes:** 100% Müller Thurgau

**Farming:** Practicing organic

**Age of vines:** Average planting date - 1990

**Altitude & Soil Type:** 400 M, Lime with glacial deposits

**Typical Harvest Time:** Early to Mid September

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel fermentors with selected yeasts

**Aging:** 4 months in stainless steel, on the lees

**Finishing:** Fined with Bentonite, sterile filtered, Potassium polyaspartate stabilized

**Production:** 65,000 bottles annually

---

### Notes from Oliver:

The Alto Adige (or Südtirol, as it's called by the German-speaking inhabitants) is known for good large, co-operative wineries such as Erste + Neue, which is right in the center of Caldaro, one of the small towns on the 'Wine Road' south of Bolzano. 'Erste+Neue' means 'First + New', and is the merger of the first ('erste') co-op cellar in Caldaro and the newest co-op ('neue') after the Alto Adige became a part of Italy after World War I.

A highly aromatic Riesling hybrid created in Switzerland in the 1880s, the best Müller-Thurgau comes from the Alto Adige (and from just south of here, in the Trentino region). Exuberant aroma of lime peel and flowers; zesty, bright and dry on the palate. I drink a lot of this in warmer weather as a dry aperitif, and it's delicious with cured meats.