

ALTO ADIGE DOC SILVANER

2025



The lively one.
*A wine that connects
north and south.*

TASTING NOTES

Our Silvaner pours a bright straw yellow color and has a fine aroma of herbs with some camomile and dry hay, fresh meadow flowers, arnica and dandelion. On the palate, the wine is full and well-structured with a pleasant acidity. It is highly quaffable and has a warm finish.

Best enjoyed well chilled with flavoursome hors d'oeuvres, fried fish and mature cheeses.

To enjoy this wine at its best, drink within 3 years.

Alcohol: 13,30 % vol.

Total acidity: 6,30 g/l

Residual sugar: 1,90 g/l

IN THE VINEYARD

The grapes for our Silvaner flourish at an altitude of 500 m on good residual sandy gravel soils on the high-level sites of Bolzano with their south-east exposition.

IN THE CELLAR

After temperature-controlled fermentation of the must in stainless steel tanks at 19°C for one week, the wine is aged in stainless steel.

MURI-GRIES

WINE ESTATE | MONASTERY CELLAR



MURI-GRIES has a wine-growing tradition that goes back over centuries. Our vineyards in and around Bolzano have been on monastery land for over a century and our monastery winery is completely integrated in the abbey.

WWW.MURI-GRIES.COM