



Müller-Thurgau

I.G.T. TREVENEZIE

GRAPES

Müller-Thurgau

PRODUCTION AREA

Val di Cembra

ASPECT AND ELEVATION

500-600 meters above sea level

SOIL TYPE

Soil of morainic origin

TRAINING SYSTEM

Guyot

PLANTING SYSTEM

5000 plants per hectare

HARVEST PERIOD

Late September

ALCOHOL CONTENT

11,5% vol

RESIDUAL SUGAR

5 g/ lit

TOTAL ACIDITY

6,10 g/ lit

SERVING TEMPERATURE

8°- 10° C

RECOMMENDED GLASS

Long-stemmed wine glass

AGEING POTENTIAL

Three Years

FORMAT (ml)

750

WINEMAKING PROCESS

The grapes are gently pressed and the must is then fermented with selected yeasts at a controlled temperature for approximately 15 days. The next step is a brief period of ageing with fine sediment in steel vats, which lasts until the spring and enhances its aromatic qualities.

TASTING NOTE

It is a bright, vivid straw yellow colour. Aromatic notes of sage and elderflower are complemented by hints of Golden Delicious apples. The flavour is dry and light but full bodied, with beautifully balanced freshness.

SERVING SUGGESTIONS

Superb with vegetable soups of all kinds, it is also marvellous with raw and cooked seafood hors d'oeuvre.