

TRENTINO DOC MÜLLER THURGAU BOTTEGA VINAI

General description:	Müller-Thurgau is an aromatic grape variety originating from Geisenheim in Germany. It was created at the end of the 19th century when the Swiss oenologist, Hermann Müller, crossed Rhine Riesling with Madeleine Royale.
Production area:	The vineyards that produce the grapes for this wine are in Valle di Cavedine, Cimone and on the Brentonico Plateau, at an altitude of between 500 and 700 m a.s.l. The different soils in the three areas lend this wine an outstanding complexity of aromas and a wealth of flavours on the palate. The glacial soils in the Valle di Cavedine and the Dolomite limestone in Cimone give the wine its intense crisp aromas and minerality, while the basalt, well-structured soils on the Brentonico Plateau impart a highly persistent, well-balanced palate.
Grape varieties:	Exclusively Müller Thurgau. Leaves are pentagonal with five lobes and distinct irregular toothed margins; bunches are small, pyramid shaped with yellow berries and a greenish tinge. This vigorous grape variety produces consistently.
Winemaking and finishing:	After a careful selection in the vineyard, the bunches are destalked and lightly crushed. The must is quickly cooled and left in contact with the skins for a few hours to facilitate extraction of the aromas. The grapes are then gently pressed to separate the must from the solids. A starter culture is then added to start off alcoholic fermentation, which takes place in stainless steel tanks at a controlled temperature of 16 – 18°C. All the processing stages are carried out in such a way as to prevent any contact of the grapes and must with oxygen, so as not to oxidise the delicate aromas of this grape variety. The wine is left "on the lees" until the time of bottling.
Analysis:	Alcohol: 12.50 % vol. Total acidity: 5.7 g/l Net dry extract: 20.0 g/l Residual sugar: dry
Organoleptic features:	Pale straw colour with bright green reflections. Highly complex nose with distinctly aromatic notes reminiscent of lime and bergamot, and more delicate hints of elderflower and acacia; detectable, but more subtle spicy notes of sage and bay leaf. Very rich on the palate, lusciously crisp with great balance.
Matching with food:	Thick or creamy vegetable soups, asparagus or vegetable risottos. Excellent with fish and shellfish dishes.
Serving temperature:	12 – 14 C°
Allergens:	Sulphites