

## WINE

Müller Thurgau

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino Superiore DOC

## GRAPE

100% Müller Thurgau. Hand-picked with yields of 65hl/ha

## VINEYARD

The grapes are grown on sites in Riva di Vallarsa in the Leno Valley, in Cimone on the slopes of Monte Bondone and in Stenico in the Judicaria Valleys. The 15 to 20 vineyards lie at a height of between 550 and 700 m above sea level and are trained using the Pergola semplice and Guyot systems. The high altitude of the vineyards and mountain alpine climate provide the conditions required for this variety to perform at its best. This is further enhanced by the vast array of different aromas and flavours imparted by the various soils where the vineyards are sited.

## VINIFICATION

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.

## REFINEMENT

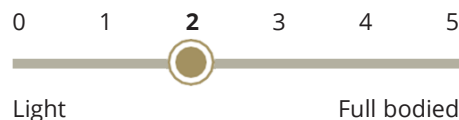
Stainless Steel

## DESCRIPTION

Pale straw yellow colour with green reflections. Intense, clean, highly complex nose reminiscent of fresh citrus, peach, sage, elderflower and nettle. Pleasantly crisp, lively and persistent palate.



### WINE STYLE



### ANALYSIS

Alcohol: 12,50 % vol.  
Total acidity: 6.1 g/l  
Residual sugar: < 1,5 g/l



### SERVING SUGGESTION

Temperature: 10-12 °C  
Pairings: great aperitif wine; excellent with vegetable risottos, pasta dishes and fish.



### SIZES AVAILABLE

75 cl



### ALLERGENS

Sulphites



### NOTES

Gluten Free  
Vegan