



Zeveri Müller Thurgau 2017 **Trentino Superiore DOC**

- 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 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 Giudicarie Valleys. The fifteen to twenty-year-old 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. All this is further enhanced by the vast array of different aromas and flavours given by the various soils where the vineyards are sited.
- Grape varieties:** Exclusively Müller Thurgau. Bunches are medium-sized and pyramid shaped with greenish-yellow berries. This variety grows vigorously and produces consistently. Bunch thinning restricts grape production to 9 tonnes per hectare (ca. 65 hl/ha).
- 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: 6.1 g/l Net dry extract: 21.3 g/l Residual sugar: dry
Organoleptic features:	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.
Matching with food:	Müller Thurgau's rich nose and aromas make it a great aperitif wine to accompany richly-flavoured canapés; excellent with vegetable risottos, pasta dishes with fish sauces and mixed fish grills.
Serving temperature:	10 - 12° C
Allergens:	Contains sulphites