

MÜLLER THURGAU CUVÉE SPECIALE MILLESIMATO 2017

Vigneti delle Dolomiti IGT

Charmat Method

General characteristics	From the Müller Thurgau grape varietal obtained by Prof. Herman Müller, a researcher from the Canton of Thurgau (Switzerland), crossing Rhine Riesling and Chasselas in 1882.
Production area	High hills or mountains at altitudes up to 800 meters above sea level in areas of the Trentino region particularly suited to the production of white grapes (Cembra Valley, Cavedine Valley, Brentonico Plateau), with wide temperature variations during maturation. The types of soil vary according to the area of cultivation, with landforms of fluvio-glacial origin in the Cavedine Valley and on the Brentonico Plateau, and of volcanic origin, produced by the disintegration and erosion of porphyritic rock, in the Cembra Valley.
Grape varieties	Exclusively Müller with yields not exceeding 90 hl/ha.
Weather conditions:	A relatively cold, dry winter was followed by heavy rain during the spring, which continued into the early part of the summer. Stronger sunshine from the middle of July brought about wide temperature variations, continuing until mid-October. As a result, the grape harvest began during the first ten days of September, and took place without haste. The grapes were perfectly ripe with perfectly- balanced acidity levels.
Vinification and aging	Grapes are rigorously selected and hand harvested in crates; this is followed by soft pressing with a brief cold maceration on the skins. White vinification is carried out at a controlled temperature. After a short period of stabilization, the second fermentation takes place slowly in a large tank, enhancing the subtlety of the varietal aromas.
Analytical data	Alcohol content: 11.50 % Total acidity: 6 g/l Dry extract: 18 g/l Residual sugar: 11 g/l
Organoleptic characteristics:	Very fine perlage that produces a white foam and a persistent crown; pale straw colour with greenish highlights; delicate perfume, finely aromatic with a spicy note. Soft flavour, pleasantly fresh, elegant and rich in character.
Serving temperature:	8-10°C
Allergens:	Contain sulphites