

WINE

Müller Thurgau Spumante Brut

COUNTRY

Italy

REGION

Trentino

APPELLATION

IGT Vigneti delle Dolomiti

GRAPE

Müller Thurgau harvested by hand

VINEYARD

High hillsides or even mountains up to altitudes of 800 metres above sea level in some areas in Trentino which are particularly suited to the production of white grapes (Val di Cembra, Valle di Cavedine, Brentonico Plateau). Only in these conditions is there sufficient difference between day and night temperatures during the ripening season to preserve the freshness of its bouquet.

VINIFICATION

Soft crushing with short cold maceration in contact with the skins; winemaking procedure for white wines with temperature control. After a short period of stabilisation, second fermentation is carried out in large tanks, after which the wine is left to develop.

REFINEMENT

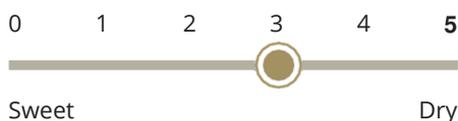
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DESCRIPTION

Extremely fine perlage forming a white foam and long-lasting crown; pale straw in colour with marked greenish tinges; delicate, exquisitely aromatic nose with spicy notes. Smooth, pleasantly crisp palate, elegant and full of character.



WINE STYLE



ANALYSIS

Alcohol: 11,50 % vol.
Total acidity: 6 g/l
Residual sugar: 11 g/l



SERVING SUGGESTION

Temperature: 8 - 10 °C
Pairings: perfect as an aperitif, it pairs well with grilled shellfish.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free