

# MÜLLER THURGAU

*straw yellow colour with green highlights;  
slightly aromatic nose with overtones of flowers and fruit:  
elegant, soft, lingering taste*

<b>Mark</b>	Trentino DOC
<b>Grapes</b>	Müller Thurgau
<b>Vineyard</b>	Maso Togn and Telve
<b>Soil</b>	Maso Togn: morainic deposit with marly-calcareous mineralogy, silty texture, good organic matter content  Telve: derived from typical schistose metamorphic of Lagorai rocks; peebly, sandy, well drained, quite deep
<b>Training system</b>	vertical-trellised, guyot training
<b>Vine density</b>	5.600 plants/hectare
<b>Year of vineyard installation</b>	1997 - 2009
<b>Yield per plant</b>	1,5 kg/vine
<b>Harvesting</b>	by hand, end of September
<b>Vinification</b>	short cold maceration of crushed grapes, followed by a traditional white wine vinification process performed entirely in stainless steel tanks
<b>Aging</b>	6 months in steel, 2 months in the bottle
<b>Production</b>	22.000 bottles
<b>Serving Temperature</b>	8 - 10°C
<b>Combinations</b>	excellent as an aperitif, goes well with first flavored and/or spicy dishes



## TASTING NOTES:

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