



MÜLLER THURGAU

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

Mark	Trentino DOC
Grapes	Müller Thurgau
Vineyard	Maso Togn and Telve
Soil	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
Training system	vertical-trellised, guyot training
Vine density	5.600 plants/hectare
Year of vineyard installation	1997 - 2009
Yield per plant	1,5 kg/vine
Harvesting	by hand, end of September
Vinification	short cold maceration of crushed grapes, followed by a traditional white wine vinification process performed entirely in stainless steel tanks
Aging	6 months in steel, 2 months in the bottle
Production	22.000 bottles
Serving Temperature	8 - 10°C
Combinations	excellent as an aperitif, goes well with first flavored and/or spicy dishes



TASTING NOTES:
