



MÜLLER THURGAU

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

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| 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 |
| Harvest | 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:
