

## Semi-Sparkling Müller Thurgau “Linea Onda” Vigneti delle Dolomiti IGT

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| GRAPES:               | Müller Thurgau   |
| PRODUCTION ZONE:      | The Cembra Valley  |
| ALTITUDE:             | 400 - 600 m (1,300 – 1,970 ft.) above sea level                                  |
| TYPE OF SOIL:         | Medium-depth, of fluvial and morainic origin, with a proportion of porphyry rock |
| VINE TRAINING SYSTEM: | Trentino Pergola and Guyot   |
| PLANT DENSITY:        | 3,000 – 4,000 vines per hectare<br>(1,215 – 1,620 per acre)                      |
| HARVEST PERIOD:       | First half of September  |
| ALCOHOL LEVEL:        | 11,50 % vol.   |
| SERVING TEMPERATURE:  | 10 - 12 °C (50 – 54 °F)  |
| RECOMMENDED GLASS:    | Medium-sized, tulip-shaped glass, narrowing at the rim                           |
| AGING POTENTIAL:      | 2 – 3 years  |
| BOTTLES PER CARTON:   | 6  |
| BOTTLE SIZE (CL):     | 75   |

### TECHNICAL INFORMATION

The grapes undergo typical white wine vinification, with a soft pressing. Active yeasts are added to the must and fermentation takes place over 10-12 days at a controlled temperature of 16 – 18 °C (61 – 64 °F). The wine thus obtained is then transferred into pressurized tanks where, after selected yeasts have been added, it ferments until the desired pressure has been obtained. The temperature of the wine is then lowered to -4 °C (25 °F) in order to arrest the fermentation.

### TASTING NOTE

Santa Margherita’s Semi-Sparkling Müller Thurgau “Linea Onda” is lively and fragrant, with rich fruity scents that are reminiscent of Golden Delicious apples, pears and peaches, as well as mint and nettles. Easy-to-drink but not at all banal, it can be enjoyed as an aperitif or with a meal.

### SERVING SUGGESTIONS

It is ideal for accompanying soups, egg-based recipes and fish-based pasta or rice dishes. It is also excellent with fairly simple fish or seafood dishes, fried foods or pizza.

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