

## Müller Thurgau Vigneti delle Dolomiti IGT Brut Sparkling Wine

GRAPES:	Müller Thurgau
PRODUCTION ZONE:	The Province of Trento (mainly the Cembra Valley)
ALTITUDE:	200 - 500 m (655 - 1640 ft.) above sea level
TYPE OF SOIL:	Medium-depth, of morainic origin, with a proportion of porphyry rock
TRAINING SYSTEM:	Trentino Pergola
PLANT DENSITY:	2,200 - 4,000 vines per hectare (890 - 1,620 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL LEVEL:	11,50% vol.
SERVING TEMPERATURE:	6 - 8 °C (43 - 46 °F)
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	3 - 4 years
BOTTLES PER BOX:	6
FORMAT (CL):	75

### TECHNICAL INFORMATION

The grapes are picked by hand shortly before they attain full ripeness, in order to preserve their acidity. Vinification takes place in stainless steel vats at a controlled temperature of around 16 – 18 °C (61 – 64 °F) and, after a brief period of rest, the base wine is put into pressurized tanks with selected yeasts to referment. This second fermentation is carried out at a controlled temperature of 16 °C (61 °F) in order to preserve the wine's fine aromas and obtain a sparkling wine with great freshness and an appealing bouquet.

Once the desired pressure has been obtained, the wine remains for a period of at least three months on its lees, prior to isobaric bottling.

### TASTING NOTE

Preceded by an intense, persistent perlage, the nose of this sparkling wine reveals characteristic scents of green apples, wild flowers and aromatic herbs such as mint. On the palate, its vibrant freshness and lively bubbles unfurl fruity and balsamic notes with grace and persistence, creating a sprightly and enchanting taste sensation.

### FOOD MATCHINGS

Excellent as an aperitif, it goes well with all sorts of vegetable-based hors d'oeuvres, fragrant pasta and rice dishes and fried fish or vegetables. You absolutely must try it with pizza!

Müller Thurgau Brut



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