

Müller Thurgau Frizzante Vigneti delle Dolomiti IGT

GRAPE:	Müller Thurgau
PRODUCTION AREA:	Val di Cembra
ALTITUDE:	400 - 600 metres above sea level
SOIL TYPE:	Moderately loose-packed and pebbly of morainic origin
TRAINING SYSTEMS:	Pergola Trentina overhead trellis and Guyot
PLANTING DENSITY:	3,000 - 4,000 plants per hectare
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	11.5% vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years
BOTTLES PER CASE:	6
FORMAT (CL):	75

TECHNICAL INFORMATION

The grapes are fermented off the skins with soft pressing of the fruit. The must is inoculated with active yeasts and fermentation is completed in 15-20 days at controlled temperatures of 16-18 °C. The wine obtained is then racked into pressure tanks where yeasts are added and it ferments until the desired pressure is reached. At that point, the temperature of the wine is lowered to -4 °C to block the fermentation process.

TASTING NOTE

A high-spirited wine with distinct fragrances of mint and golden delicious apples. Clean, fresh-tasting and subtly aromatic in the mouth.

FOOD MATCHINGS

Excellent as an aperitif or as a through-the-meal wine. A perfect match for mixed fish or vegetable fries, vegetarian grills or pizza.

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