

## Müller Thurgau Frizzante Vigneti delle Dolomiti IGT

GRAPES:	Müller Thurgau
PRODUCTION ZONE:	Val di Cembra
ALTITUDE:	400 - 600 m.a.s.l.
TYPE OF SOIL:	Sandy loam, loosely packed, porphyric
VINE TRAINING SYSTEM:	Typical pergola from Trento and guyot
PLANT DENSITY:	3,000 – 4,000 plants per hectare
HARVEST PERIOD:	First half of September
ALCOHOL LEVEL:	11,50 % vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED GLASS:	Medium-sized tulip with narrow rim
AGING POTENTIAL:	2 / 3 years
BOTTLES X BOX:	6
FORMAT (CL):	75

### TECHNICAL NOTES

The grapes are fermented off the skins with soft pressing of the fruit. Active yeasts are added to the clarified must and fermentation takes 10-12 days at a controlled temperature of 14-16 °C. The wine is then racked into horizontal pressurized tanks and yeasts are added for further fermentation. When the desired pressure is reached, the temperature of the wine is lowered to -4 °C to halt the fermentation process. The wine rests on the lees for a few days before isobaric bottling.

### TASTING NOTES

A fragrant, lively wine rich in scents reminiscent of golden delicious apples, pears and peaches but with hints of mint and nettle, too. It bursts into life on the palate with a bright freshness and joyous effervescence which make for a long-lasting aromatic finish of fruit and aromatic herbs.

### FOOD PAIRINGS

An excellent aperitif and ideal accompaniment to numerous different foods, such as soups, egg dishes, seafood pastas, risottos, and other simple fish dishes including light, fried preparations. Wonderful with pizza.

Müller Thurgau Frizzante



Santa Margherita