

Müller Thurgau Trentino DOC

GRAPE:	Müller Thurgau
PRODUCTION AREA:	Trentino, principally Val di Cembra
ALTITUDE:	150 - 500 metres above sea level
SOIL TYPE:	Morainic in origin, moderately loose with porphyry pebbles in Val di Cembra
TRAINING SYSTEMS:	Pergola Trentina overhead trellis and Guyot
PLANTING DENSITY:	3,000 - 4,000 vines per hectare
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	12% 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 berries were picked at optimum ripeness and then underwent white-wine vinification using the reduction technique. After soft crushing, the must was racked into stainless steel tanks, where it fermented for 8-10 days at a controlled temperature of 16-18 °C, before maturing on the lees until late January, when it was prepared for bottling.

TASTING NOTE

Distinctive star-bright greenish highlights. The nose opens on fresh, fragrant wild flower aromas, lifted by citrus and aromatic herbs, giving way to the vibrant freshness of the dry, savoury palate, which reprises and prolongs the seductive sensations that follow through satisfyingly from the nose.

FOOD MATCHINGS

Excellent as an aperitif or as an accompaniment for vegetable-based starters, fish and pasta or risotto, especially with spicy or aromatic herb-rich sauces.

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