

## Müller Thurgau Frizzante Vigneti delle Dolomiti IGT

GRAPE:	Müller Thurgau
PRODUCTION AREA:	Val di Cembra
ALTITUDE:	400 - 600 metres above sea level
SOIL TYPE:	Sandy loam, loosely packed, porphyric
TRAINING SYSTEMS:	Typical pergola from Trento and guyot
PLANTING DENSITY:	3,000 - 4,000 plants per hectare
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	11.5% vol.
SERVING TEMPERATURE:	6 - 8 °C
RECOMMENDED GLASS:	Medium-sized tulip with narrow rim
AGEING POTENTIAL:	2/3 years
BOTTLES PER CASE:	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 14-18 °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 lively wine with a distinct scent revealing green notes of apple and mint. Fresh and savoury on the palate with an aromatic finish of wild herbs and rennet apples.

### FOOD PAIRINGS

Excellent as an aperitif or to serve throughout a meal. A great accompaniment to battered seafood and vegetables or grilled vegetarian dishes. Extraordinary with pizza.

Müller Thurgau Frizzante



Santa Margherita