



*This vine loves hills at an height between 400 and 600 metres a.s.l. In Trentino it found its ideal habitat, offering a special wine which differs from that produced in other areas for its high quality and its particular fruity and aromatic fragrance.*



## MÜLLER THURGAU d.o.c.

<b>Grape:</b>	100% Müller Thurgau
<b>Place of origin:</b>	Vineyards of the area called RONCOLA
<b>Average age of the vineyards:</b>	16 years
<b>Cultivation system:</b>	Typical Trentino <i>pergola</i>
<b>Plants pro hectare:</b>	3.300 stumps
<b>Soil:</b>	Dry, clayey, sandy
<b>Grape-harvest:</b>	Mid-September
<b>Vinification and maturation:</b>	Following the <i>in bianco</i> scheme, it is carried out by cleaning the must, which is purified and then inoculated with selected yeasts. Fermentation under controlled temperature of 20° C for about 15 days
<b>Analytic data:</b>	Alcohol: 12.50% vol. - Total acidity: 6.01 g/L - pH: 3.30 - Sugar: 1.4 g/L - Dry extract: 19.10 g/L
<b>Colour:</b>	straw-coloured with pale green reflections
<b>Fragrance:</b>	Floral, slightly aromatic and fruity
<b>Flavour:</b>	Dry, pleasant, and well-structured
<b>Gastronomy:</b>	Excellent as aperitif, it matches first courses with molluscs-sauces and barbecued fish
<b>Wine-making Expert:</b>	Mauro Dolzan
<b>Temperature:</b>	12° C