



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.

Grape:	100% Müller Thurgau
Place of origin:	Vineyards of the area called RONCOLA
Average age of the vineyards:	16 years
Cultivation system:	Typical Trentino pergola
Plants pro hectare:	3.300 stumps
Soil:	Dry, clayey, sandy
Grape-harvest:	Mid-September
Vinification and maturation:	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
Analytic data:	Alcohol: 12.50% vol. - Total acidity: 6.01 g/L - pH: 3.30 - Sugar: 1.4 g/L - Dry extract: 19.10 g/L
Colour:	straw-coloured with pale green reflections
Fragrance:	Floral, slightly aromatic and fruity
Flavour:	Dry, pleasant, and well-structured
Gastronomy:	Excellent as aperitif, it matches first courses with molluscs-sauces and barbecued fish
Wine-making Expert:	Mauro Dolzan
Temperature:	12° C