

## MULLER THURGAU

**Grapes handpicked and fermented at a controlled temperature, after a brief maceration period on the skins. The wine is subsequently aged in steel on its yeasts and then bottled in the spring.**

### Name

Trentino d.o.c. Muller Thurgau

### Vines

Muller Thurgau

### Production technique

Grapes handpicked and fermented at a controlled temperature, after a brief maceration period on the skins. The wine is subsequently aged in steel on its yeasts and then bottled in the spring.

### Organoleptic qualities

Straw yellow with beautiful green tinges, with a fragrant and full aroma and hints of peach, green apple and sage. The same fruity notes can also be found in the flavour sustained by a good, rich, persistent taste.

**Alcohol content** 12,25%vol

### Food combination and serving

Excellent as an aperitif and a perfect accompaniment for dishes with aromatic herbs, from "tortellino di valeggio" to "pesce al cartoccio" (fish in foil). Serve fresh and drink while young.

