

MÜLLER THURGAU BRUT

Vigneti delle Dolomiti IGT

Charmat Method

- General description:** Produced from the Müller Thurgau grape variety, which Hermann Müller, a teacher and researcher from the Swiss Canton of Thurgau, created in 1882 by crossing Rhine Riesling with Chasselas.
- Production area:** High hillsides or even mountains up to altitudes of 800 metres above sea level in some areas in Trentino which are particularly suited to the production of white grapes (Val di Cembra, Valle di Cavedine, Brentonico Plateau). Only in these conditions is there sufficient difference between day and night temperatures during the ripening season to preserve the freshness of its bouquet.
- Production techniques:** Grapes harvested by hand; soft crushing with short cold maceration in contact with the skins; winemaking procedure for white wines with temperature control. After a short period of stabilisation, second fermentation is carried out in large tanks, after which the wine is left to develop.
- Analysis:** Alcohol: 11.50%vol.
Total acidity: 6 g/l
Net dry extract: 18 g/l
Residual sugars: 11 g/l
- Wine description:** Persistent foam with refined perlage, pale straw colour with distinct greenish tinges. Delicate, subtly aromatic nose with fruity undertones. Smooth, fresh and elegant on the palate with excellent character.

Contain sulphites