

Müller-Thurgau



Il vino e l'uomo mi fanno pensare a due lottatori tra loro amici,
che si combattono senza tregua, e continuamente rifanno la pace.
Il vinto abbraccia sempre il vincitore.

Charles Baudelaire (1821 – 1867)

Appellation: Trevenezie I.G.T.

Grape variety: 100% Muller Thurgau

Production zone: vines from San Foca, gravelly soil of sedimentary-alluvial origin, guyot training system, 4.500 vines per hectare, yield 110 ql/ha

Harvest: beginning of September, hand-picked grapes

Vinification: after crushing and destemming, the grapes are gently pressed, yielding 60% of free run juice. A 10 days fermentation occurs under controlled temperature of 14° C. After racking, the wine is aged for 5 months in stainless steel tanks and is refined for 3 months in the bottle before its release on the market.

Color: straw yellow with greenish hints

Nose: fresh, delicate and complex: floral with peach flowers, rosehip and elderflower scents, green, with sage and herbs aromas, fruity with melon and peach flavours, but also candied notes are present.

Taste: a very pleasant aromatic flavour and a harmonious body give to the wine elegant traits, which show freshness, intensity and refinement, leaving the palate with an almond aftertaste.

Food pairing: crudités, fresh and easy appetizers, risotto with asparagus, grilled seafood, sea bass in salt, cuttlefish and peas, semi soft cheese, fried sage. **Venetian tradition:** risotto with fennel or Venice style crab

Alcoholic content: 12% vol.

Serving temperature: ideal at 8° C, in cold carré stem glasses

Wine list reference: Italo Cescon artigiano del vino, Müller Thurgau, Trevenezie I.G.T.