

MÜLLER THURGAU 2021

TRENTINO SUPERIORE DOC · ORGANIC



Elegant and carefree Müller Thurgau, its ideal habitat are the campi alti (high fields) of the Tennesse, soils rich in minerals from which the roots of the vines derive their unique characteristics.

VINEYARD CHARACTERISTICS

Seasonal performance The 2021 vintage was characterised by alternating seasonal trends and rather extreme situations, but on the whole it was interesting in terms of quality. Sprouting was delayed due to the cold weather in April, with limited bud fertility. Flowering was also delayed, but took place very quickly. Subsequently, hailstorms affected almost the entire area on several occasions, but fortunately the damage was light in light of the optimal climatic conditions that followed and the selection and cleaning work carried out by the members. At the harvest, the vines presented themselves excellently and with a reduced production load: healthy, well-matured bunches with an optimal acid balance, also due to the delayed ripening.

Production area Alto Tennesse.

Grape variety used Müller Thurgau plus Pinot Grigio (5%).

Type of terrain Medium texture, verging on calcareous.

Training system Guyot.

Production Approximately 9,000 kilos of grapes per hectare.

VINIFICATION AND AGEING

Harvest It took place on 17 and 18 September with careful manual selection of the grapes during the coolest hours of the day (morning) and using small containers for transport to the cellar.

Vinification The grapes were destemmed and crushed, then cooled to approximately 10 °C (50 °F). This was followed by a pre-fermentation maceration in the press in contact with the skins for 4-5 hours and a soft pressing. Pressing was followed by cold soaking of the must for almost two weeks before decanting. Alcoholic fermentation took place over 8 days in stainless steel tanks at a temperature of around 17 °C (62 °F).



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Ageing Following alcoholic fermentation, maturation also took place in stainless steel tanks on the finest lees suspended by weekly batonnage, in order to give the wine greater complexity and volume. At the end of April, the wine was stabilised and prepared for bottling, which took place on 23 May 2022. A total of 5,330 bottles were produced. This was followed by an appropriate period of bottle ageing.

ORGANOLEPTIC CHARACTERISTICS

Colour Straw yellow in colour with finely lustrous young greenish hues.

Aroma Good intensity and extreme elegance for a multi-faceted, variegated bouquet that immediately reveals notes of exotic fruit and grapefruit, then more floral hints of hawthorn and elderflower and the delicately grassy notes of sage and nettle with the mineral qualities of flint stone.

Flavour Consistent with its aroma, delicately structured with perfectly balanced taste thanks to its fresh tangy notes. With lengthy aromatic persistence, it should be drunk young and may maintain its characteristics for a couple of years.

ANALYTICAL DATA

Alcohol content 12.22% vol.

Sugars 1.7 g/l (glucose and fructose).

Dry extract 19.8 g/l.

Total acidity 5.36 g/l.

pH 3.50.

Contains sulphites.

PAIRINGS

- Aperitif accompanied by fish finger food.
- Fillet of lake fish with aromatic herbs.
- Vegetable lasagne with soft melted cheese.

SERVING TEMPERATURE

Serve at 10 °C (50 °F), in medium-width glasses.

STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

AGEING POTENTIAL

3 years.

PALLETISATION

Size 0.75 l (1.35 kg)

Type Bordolese Riva

Bottles per case 6 bottles • Weight 8.67 kg

Case dimensions Length 30.5 cm • Height 18 cm • Width 25.5 cm

Palletisation 100 cases • Weight 890 kg • Height 185 cm