



# MÜLLER THURGAU 2023

## TRENTINO 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** A mild and not very rainy winter, but the vegetative recovery was slowed down by an April cooler than usual. The subsequent period, characterized by prolonged and copious rainfall with long plant wetting times, challenged the winegrowers, who, thanks to their expertise and experience, protected the vines from fungal attacks. The season continued with higher temperatures. The significant daily temperature variation, with very cool nights that slowed down the veraison, helped preserve the acidic component of the grapes, which is particularly important for white wines. The harvest was slightly later and less productive compared to the previous one, but allowed for the production of well-ripened grapes, with an optimal acid balance.

**Production area** Alto Tennesse.

**Grape variety used** Müller Thurgau.

**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 11 and 12 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 some hours and a soft pressing. Pressing was followed by cold soaking of the must for a couple of weeks at 5 °C (41 °F) before decanting. Alcoholic fermentation took place for about 10 days in stainless steel tanks at a temperature of around 17 °C (62 °F).

**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. The bottling of the



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wine took place on July 18, 2024 and produced 4,516 bottles. Following this, a suitable aging period of approximately one year in the bottle.

### 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** 12.00% vol.

**Sugars** 0.5 g/l

**Dry extract** 19.6 g/l

**Total acidity** 5.54 g/l

**pH** 3.28

**Contains sulphites. Does not contain GMO.**

### PAIRINGS

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

### SERVING TEMPERATURE

Serve at 12 °C (54 °F), in medium-width glasses.

### STORAGE CONDITIONS

Store in a cool place, preferably between 10 and 16 °C (50 and 61 °F), away from light, positioning the bottle horizontally.

### AGEING POTENTIAL

At least 3 years.

#### MANDATORY INFORMATION

To view instructions for waste sorting, nutritional declaration and list of ingredients, follow these steps with your mobile phone: (1) scan the QR code; (2) open the web app; (3) scan the barcode corresponding to the format you are interested in.



0,75 l

