

MÜLLER THURGAU 2024

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 The warmer-than-average winter advanced vegetative recovery, putting valley-floor vineyards at risk from late April frosts, but without damage. Spring was very rainy, even during flowering, causing coulure phenomena and leading to looser bunches. The first six months of the year exceeded the historic rainfall peak that had persisted since 1926, and significantly engaged, but ultimately successfully, the member winegrowers in vineyard operations. From July temperatures increased and the great heat, mitigated by Lake Garda, allowed the bunches to ripen optimally, blocking the onset of rot, like a sort of disinfection. Harvest began on August 21, in line with recent years, and, as anticipated, proved quite scarce in terms of quantity, allowing perfect timing of ripening, with good acidic balance in whites and perfect phenolic maturity in red-fruit grapes. Therefore, a harvest poor in quantity, but of great quality and prospect for aging the wines obtained.

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 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).



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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. The bottling of the wine took place on June 6, 2025 and produced 4,084 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 0.3 g/l

Dry extract 19.6 g/l

Total acidity 5.24 g/l

pH 3.38

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.



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