

# MÜLLER THURGAU 2020

## TRENTINO DOC – ORGANIC



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

### VINEYARD CHARACTERISTICS

**Seasonal performance** 2020 was a normal year in this sense, with an average winter and a slight warmer spring than usual. These higher temperatures enabled a slightly earlier bud break. Harvest time, on the other hand, was characterised by abundant rainfall and high humidity, calling for heavy intervention and inspections in the vineyard to assess the best moment to pick the grapes. The work carried out by partners and technicians ensured that the grapes arrived healthy and well-ripened in the cellars.

**Production area** Alto Tonnese.

**Grape variety used** 100% 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** On 15 September, with the grapes carefully selected by hand during the coolest time of day (morning) and transported to the cellar in small containers.

**Vinification** The grapes were stripped and crushed and then cooled to about 10 °C (50 °F). This was followed by pre-fermentation maceration on the skins for 4-5 hours in the press, and soft crushing. Crushing was then followed by 3 days of cold stabulation of the must before decanting. Alcoholic fermentation took 8-9 days, partly in steel tanks and partly in 5 hl tonneaux and barriques, at a temperature of about 18 °C (64 °F).

**Ageing** After alcoholic fermentation, 2/3 of the wine was aged in steel tanks and the rest in oak tonneaux and barriques, on the fine lees with weekly batonnage to give the wine greater complexity and volume. The oak-aged wine also underwent malolactic fermentation. At the end of April, the wine was stabilised and prepared for bottling, which took place on 5 May 2021. 3,518 bottles were produced. This was followed by a suitable period of ageing in glass.

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### 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** 12.90% vol.

**Sugars** 1.8 g/l (glucose and fructose).

**Dry extract** 19.4 g/l.

**Total acidity** 5.96 g/l.

**pH** 3.22.

**Contains sulphites.**

### PAIRINGS

- Aperitif accompanied by fish finger food.
- Salmon trout with 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** Burgundy

**Bottles per case** 6 bottles • Weight 8.5 kg

**Case dimensions** Length 27 cm • Height 18 cm • Width 31.5 cm

**Palletisation** 95 cases • Weight 807 kg • Height 170 cm