



## Vino spumante Müller Thurgau extra dry



### **TYPE OF WINE**

Sparkling wine Müller Thurgau extra dry

### **MAIN GRAPES**

Müller Thurgau

### **PRODUCTION AREA**

Grapes coming from North Italy in particular from the vocated areas of the Region of Veneto (North Italy).

### **SOILS**

The soil is clayey, calcareous, consisting of stone and mineral salts, which promote a richness of aroma in grapes.

### **HARVEST**

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

### **Vinification**

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

### **COLOUR**

Intense and brilliant straw yellow with greenish hints. Fine and persistent perlage.

### **BOUQUET**

In the nose the Müller Thurgau express intense and elegant varietal sensations, with aromatic and herby notes. Delicate scents of yellow flowers and fruity notes of peach and pineapple.

### **TASTE**

Dry taste, fresh and long lasting. Pleasant citrus notes and a light mineral sensation. Pleasant herby after taste.

### **FOOD PAIRING**

Its typical aroma and distinctive minerality make a perfect aperitif of this wine. Ideal with first courses, such as boiled or grilled fish, vegetable soups and medium-seasoned cheeses.

### **SERVING SUGGESTION**

6-8°

### **ALCOHOL CONTENT**

11,50%

