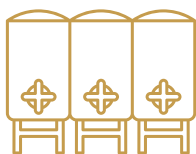


## Müller Thurgau Trentino

-Istituto Agrario San Michele  
all'Adige-



Italy  
Trentino  
Trento



### VINIFICATION

Brief cold maceration of the crushed grapes, followed by traditional white vinification carried out entirely in stainless steel tanks.



### AGEING

The wine is aged for 6 months in stainless steel and a further 2 months in bottle before release.



traw-yellow in colour with greenish reflections.



### TASTING NOTES



Slightly aromatic bouquet with floral and fruity notes.



### CLASSIFICATION

D.O.C.

### WINE TYPE

White

### ALC./VOL.

13%



### GRAPE VARIETIES

Müller Thurgau

### FARMING SYSTEM

Espalier training with double Guyot pruning

### HARVEST

Manual, late September



On the palate it is soft, elegant and persistent.