

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.



TASTING NOTES

straw-yellow in colour with greenish reflections.



Slightly aromatic bouquet with floral and fruity notes.



On the palate it is soft, elegant and persistent.



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

