



## MÜLLER-THURGAU

**Classification:**

Trevezia IGT

**Variety:**

100% Müller-Thurgau

**Soil:**

Gravelly soil of alluvium origin

**Harvesting:**

Grapes are hand-picked at the beginning of September.

**Wine Process:**

After grapes have been crushed and destemmed, a gentle pressing occurs with 60% run juice yield. Then fermentation occurs for 10 days under a controlled temperature of 57° F.

**Aging:**

The wine is aged in stainless steel tanks for 5 months, plus an additional 3 months in the bottle.

**Alcohol level:**

12% Vol.

**Characteristics**

**Color:**

Straw yellow color with greenish hues.

**Aroma:**

Fresh, delicate and yet complex. Floral with peach blossom, rose hip and elderflower. Sage and herb aromas. Fruity with melon, peach and candied notes.

**Taste:**

A very pleasant aromatic flavor and a harmonious body give this wine elegant qualities. On the palate, it shows freshness, intensity and refinement with an almond aftertaste.

**Serve with:**

Crudités, fresh appetizers, risotto with asparagus, grilled seafood, sea bass, cuttlefish and peas, semi-soft cheeses. Best at 46° F.

