

MÜLLER THURGAU OF VENEZIE
I.G.T.
Pearl wine



✓ **PRODUCTION AREA**

Hills of Trentino and Alto Adige.

Vineyards: 4.000/5.000 stocks each hectare.

Average production: of 1.5/2 Kg each plant.

Grape variety: Müller Thurgau.

Growing technique: Sylvoz.

✓ **TECHNOLOGY**

Pressing of grapes and brief soaking at low temperature. Fermentation of must and brief re-fermentation to confer a modest vivacity, not exuberant, that fits to the characteristics of this wine.

✓ **ORGANOLEPTIC CHARACTERISTICS**

Perlage: fine, typical of lively wines.

Colour: straw yellow with green shades.

Bouquet: aromatic, typical.

Taste: fresh, lively, and markedly aromatic.

✓ **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 11.00 - 12.00

Sugars, g/l 8.50 - 9.50

Total acidity, g/l 5.00 - 6.00

✓ **SERVING TEMPERATURE**

7 - 8°C.

✓ **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

✓ **AS INDICATED IN THE WINE LIST**

Müller Thurgau of Venezia I.G.T. - Astoria

Astoria - 131 [lt.0,75]

