CANTINA ALDENO
DAL 1910

MÜLLER THURGAU BIO

FROM BIOLOGICAL GRAPES

CLASSIFICATION | Trentino Controlled Origin Denomination

NAME | Müller Thurgau

COMPOSITION | 100% Müller Thurgau

AREA OF PRODUCTION | On the slopes of Monte Bondone in the municipality of Cimone

METHOD OF CULTIVATION | Guyot and Pergola Trentina

HARVEST | Hand picked

VINIFICATION | Reduced cycle of cryomaceration with fermentation and aging in stainless steel barrels

TASTING NOTES
Colour | Pale straw yellow, greenish
Aroma | Flowery with notes of sage and rosemary, nettles, elderflower, fruity with citrus overtones
Taste | Dry, sapid, fresh and lingering

ALCOHOL CONTENT | 12.5% vol.

FORMAT AVAILABLE | 75 cl.

SERVING TEMPERATURE | 12°-13° C

PAIRINGS | As an aperitif, paired with fish and seafood or risottos

www.cantinaaldeno.com