



MÜLLER THURGAU

ATHESIM FLUMEN

CLASSIFICATION | Trentino
Controlled origin denomination

NAME | MÜLLER THURGAU

COMPOSITION | 100 % Müller Thurgau

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

CULTIVATION METHOD |
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.

AVAILABLE FORMAT | 75 cl.

SERVING TEMPERATURE | 12°-13°C

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