



## 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