



# MÜLLER THURGAU 2022

## TRENTINO DOC · ORGANIC



*Elegant and carefree Müller Thurgau, its ideal habitat are the campi alti (high fields) of the Tennesse, soils rich in minerals from which the roots of the vines derive their unique characteristics.*

### VINEYARD CHARACTERISTICS

**Seasonal performance** The year was characterised by the scarcity of rainfall, which was already limited in the early winter months, with very dry days and very high temperature ranges. Budding was slightly delayed, but the vegetative season then continued very quickly, so much so that flowering was already anticipated in the third ten days of May. From the beginning of June and for most of the summer, there were long hot and dry periods, with temperatures several degrees above average both during the day and at night. Fortunately, the far-sightedness of the irrigation consortia and some rain at the most critical times made it possible to adequately compensate for the lack of water. The harvest was early and was carried out with perfectly healthy and intact grapes, but with a tendentially low acid content, so it was essential to centre the harvest at the right time.

**Production area** Mostly Alto Tennesse.

**Grape variety used** Müller Thurgau.

**Type of terrain** Medium texture, verging on calcareous.

**Training system** Guyot.

**Production** Approximately 9,000 kilos of grapes per hectare.

### VINIFICATION AND AGEING

**Harvest** It took place on 3 and 10 September with careful manual selection of the grapes during the coolest hours of the day (morning) and using small containers for transport to the cellar.

**Vinification** The grapes were destemmed and crushed, then cooled to approximately 10 °C (50 °F). This was followed by a pre-fermentation maceration in the press in contact with the skins for 4-5 hours and a soft pressing. Pressing was followed by cold soaking of the must for almost two weeks before decanting. Alcoholic fermentation took place over 10 days in stainless steel tanks at a temperature of around 17 °C (62 °F).



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**Ageing** Following alcoholic fermentation, maturation also took place in stainless steel tanks on the finest lees suspended by weekly batonnage, in order to give the wine greater complexity and volume. At the end of April, the wine was stabilised and prepared for bottling, which took place on 19 May 2023. A total of 3,779 bottles were produced. This was followed by an appropriate period of bottle ageing.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Straw yellow in colour with finely lustrous young greenish hues.

**Aroma** Good intensity and extreme elegance for a multi-faceted, variegated bouquet that immediately reveals notes of exotic fruit and grapefruit, then more floral hints of hawthorn and elderflower and the delicately grassy notes of sage and nettle with the mineral qualities of flint stone.

**Flavour** Consistent with its aroma, delicately structured with perfectly balanced taste thanks to its fresh tangy notes. With lengthy aromatic persistence, it should be drunk young and may maintain its characteristics for a couple of years.

### ANALYTICAL DATA

**Alcohol content** 12.22% vol

**Sugars** 0.5 g/l

**Dry extract** 16.8 g/l

**Total acidity** 4.96 g/l

**pH** 3.50

**Contains sulphites. Does not contain GMO.**

### PAIRINGS

- Aperitif accompanied by fish finger food.
- Fillet of lake fish with aromatic herbs.
- Vegetable lasagne with soft melted cheese.

### SERVING TEMPERATURE

Serve at 10 °C (50 °F), in medium-width glasses.

### STORAGE CONDITIONS

Keep in a cool place, away from the light and sources of heat. Always store the bottle lying down.

### AGEING POTENTIAL

3 years.

### PALLETISATION

**Size** 0.75 l (1.35 kg)

**Type** Bordolese Riva

**Bottles per case** 6 bottles • Weight 8.67 kg

**Case dimensions** Length 30.5 cm • Height 18 cm • Width 25.5 cm

**Palletisation** 100 cases • Weight 890 kg • Height 185 cm