



CANTINA D'ISERA

Müller Thurgau

Trentino • D.O.C.

The Müller Thurgau reached Trentino midway through the last century and found its ideal habitat in the high hills/mountainous areas. In these zones, in fact, it expresses its aromatic characteristics to the full, yielded by the significant temperature differences between the day and the night, which exalt its aroma and freshness. The Müller Thurgau Cantina d'Isera is bright straw yellow in colour. To the nose, it is pleasantly aromatic, fruity with floral hints and notes of sage. Fresh and sapid on the palate. Ideal as an aperitif, it works well with fish, shellfish and asparagus-based dishes. Best served at 12-14°C.

Vine: Müller Thurgau

Production area: High hills in the municipality of Isera

Exposure and altitude: EAST, SOUTH-EAST, 550 - 800 metres above sea level

Soil composition: gravelly, limy, sandy, with good drainage

Training system: Trentino simple pergola – Guyot

Plantation density: 5,000 vines/hectare

Vinification: Manual harvest from 10th to 20th September. White vinification with brief maceration on the skins, static decanting and fermentation at controlled temperatures. Refinement in steel tank before bottling.

