

MÜLLER THURGAU

TRENTINO DOC

Of a light straw-yellow colour with pastel green hues, Cembra Müller Thurgau has an intense, flowery-fruity aroma with notes evoking peach, rose and sage. Characteristically fresh and harmonious, this wine is best drunk young, the year following the grape harvest.

Vine	Müller Thurgau
Vineyard location	Valle di Cembra (TN)
Exposure and altitude	East, South, West; 550-700 m ASL
Soil composition	Silty-sandy, loose, mainly of porphyric origin
Training system	Guyot; simple Trentino split pergola
Planting density	5,000 vines/hectare
Vinification process	Manual harvesting in late September; soft pressing in inert atmosphere; static decantation of the must; fermentation at controlled temperature in stainless steel tanks; ageing on the lees for about 4/5 months before bottling.

