Vino spumante Müller Thurgau extra dry



TYPE OF WINE

Sparkling wine Müller Thurgau extra dry

MAIN GRAPES

Müller Thurgau

PRODUCTION AREA

Grapes coming from North Italy in particular from the vocated areas of the Region of Veneto (North Italy).

SOILS

The soil is clayey, calcareous, consisting of stone and mineral salts, which promote a richness of aroma in grapes.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Intense and brilliant straw yellow with greenish hints. Fine and persistent perlage.

BOUQUET

In the nose the Müller Thurgau express intense and elegant varietal sensations, with aromatic and herby notes. Delicate scents of yellow flowers and fruity notes of peach and pineapple.

TASTE

Dry taste, fresh and long lasting. Pleasant citrus notes and a light mineral sensation. Pleasant herby after taste.

FOOD PAIRING

Its typical aroma and distinctive minerality make a perfect aperitif of this wine. Ideal with first courses, such as boiled or grilled fish, vegetable soups and medium-seasoned cheeses.

SERVING SUGGESTION

6-8°

[Flute (75 cl)], [11,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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