

# Tenimenti di Veglia

## 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]

