



## ***Müller Thurgau***

### ***Marca Trevigiana IGT***

A grape variety that originated in 1891 thanks to Prof. Hermann Müller, in the Canton of Thurgau in Switzerland, who crossed Riesling with Madeleine Royal. A wine of a pale straw yellow colour with greenish reflections, aromatic and intense on the nose, with a scent reminiscent of tomato leaves and sage, sometimes with hints of menthol. Dry and pleasant on the palate, delicate, fresh and easy to drink.

#### **TECHNICAL SHEET**

Production Area:	Trevigian Foothills
Grape Variety:	Müller Thurgau 100%
Adopted Technology:	Refrigeration of the grapes before pressing, cryo-maceration for 24 hours, separation of the skins, low-temperature fermentation, static sedimentation, several racking and bottling. Minimum 180 days of ageing between steel and bottle

#### **ANALYTICAL FEATURES**

Residual Sugar Content:	7 g/l
Total Acidity:	5,50 g/l
Dry Extract:	22 g/l
Alcohol:	12% Vol.