



Müller Thurgau - Vino Spumante di Qualità di tipo Aromatico Brut

Varietal created in 1891 by Prof. Hermann Müller in the canton of Thurgau in Switzerland, who crossed Riesling with Madeleine Royal. The wine is greenish in colour with pale straw yellow highlights. The bouquet is fine, elegant, fruity, with hints of white flowers, white fruit, lime, sage and sometimes myrtle. On the palate, the good acidity and delicate bouquet make it dry, fresh, lively, with hints of citrus and an almond finish.

TECHNICAL SHEET

Production Area:	Trevigian Foothills
Grape Variety:	Müller Thurgau 100%
Adopted Technology:	Long Charmat method. White vinification, controlled-temperature fermentation, maturation on the lees for lysis

ANALYTICAL FEATURES

Residual Sugar Content:	8,5 g/l
Total Acidity:	6,10 g/l
Dry Extract:	15,70 g/l
Pressure:	5,80 bar
Alcohol:	12,5% Vol.