



MÜLLER THURGAU

I.G.T. TREVENEZIE

Area of origin Vineyards in Precenico (Udine)

Soil type Clay soil

Grape varietal 100% Müller Thurgau

Training system Sylvoz, 3700 vines/ha

Vinification Pressed gently, first-pressing must, fermentation at a controlled temperature 65 °F (18 °C)

Ageing Maturation in stainless steel tanks

Alcohol content 12.5% alc./vol.

Characteristics Crossing of Riesling Renano with Sylvaner. Vivacious and very aromatic. It has fresh and fruity scents in abundance: apple, pear and apricot. It is a pleasant and light wine that is also very elegant on the palate

Pairing It pairs perfectly with delicate but aromatic dishes to strike a perfect balance

Serving temperature Serve at 46–50 °F (8–10 °C)

.....
EAN code: 8032869490090

Packaged in 6-bottle packs
.....



dal 1888, Viticoltori

BACCICHETTO
VITTORINO