Müller Thurgau IGT

Still White Wine

This wine is excellent as an aperitif and pairs wonderfully with seafood or vegetable appetizers. It also complements light first courses, grilled fish, and herb omelettes beautifully.

CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013

Muller Thurgau / IGT Provincia di Pavia

ORIGIN: Province of Pavia

VINE VARIETY: Muller Thurgau

SOIL: Clayey, slimy with calcareous marl and gypsum, located around the 45° parallel north.

GRAPE CULTIVATION: Trellis system

HARVEST: Handpicked

VINIFICATION: Gentle pressing of the grapes with a pneumatic press. Fermentation at 16°C with selected yeasts.

AGING: In stainless steel tanks, followed by a secondary natural fermentation with selected yeasts in autoclave at 16°C. Throughout the process, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOR: Straw-yellow with golden tinges.

NOSE: Intense and persistent, pleasantly fruity and aromatic, with notes of peach and grapefruit and hints of yellow flowers like broom.

TASTE: Dry, fresh, crisp. It features a pleasant tart note that adds freshness and drinkability.

INTERNATIONAL PAIRINGS: Gazpacho (Spain) – Kebab (Turkey)

SERVING TEMPERATURE: 10 – 12°C

CURIOSITY: Muller-Thurgau is a cross between Riesling Renano and Madeleine Royale, developed in Geisenheim by the Swiss oenologist Hermann Muller.