



Vigneti Delle Dolomiti IGT Müller Thurgau Frizzante MASTRI VERNACOLI

- General characteristics:** Wine made from the Müller Thurgau grape variety obtained from a crossing (of Rhine Riesling and Grüner Sylvaner, or Chasselas, as a recent examination of its DNA has shown) in 1882 by the researcher Prof. Hermann Müller from the Canton of Thurgau (CH).
- Production area:** High hillsides and even in the mountains of some parts of Trentino that are particularly suited to the production of white grapes (Cembra valley, Cavedine valley, Brentonico Plateau).
- Grape varieties:** Exclusively Müller Thurgau with yields of no higher than 100 hectolitres per hectare.
- Vinification and maturation:** Carefully vinified using the method for white wine with the must suitably filtered prior to fermentation. Second fermentation obtained with addition of selected yeasts, in stainless steel vats.
- Analysis:** Alcohol: 10,50 % vol.
Total acidity: 6 g/l
Net dry extract: 19 g/l
Residual sugar: 8 g/l
- Organoleptic description:** Delicate, persistent foam, pale straw in colour with marked greenish tinges. Delicate, slightly aromatic nose with fruity undertones. Dry, distinctive, pleasantly crisp palate, of excellent character.
- Pairing with food:** Excellent as an aperitif with classic savoury nibbles, or as an accompaniment to baked fish dishes.
- TServing temperature:** 8°C