



ENDRIZZI

CULTURA DEL VINO DAL 1885

MÜLLER THURGAU
TRENTINO DOC

Varietal profile Müller Thurgau

Vineyard Cultivated only in the most suited areas. Vine training partially in traditional simple pergola style and partially in Guyot style. Chalky soils in Faedo, porphyry-rich soil in the Valle di Cembra. The microclimate with strong thermal excursions fosters the development and the elegance of its perfumes.

Yield per hectare 80 hl

Picking Handpicking after cluster thinning in the summer.

Production Cold pneumatic pressing with maceration on the skins. Fermentation at controlled temperature in stainless steel on selected yeasts. Short refinement in stainless steel on its own yeast with frequent batonnage.

Description Straw yellow color with greenish tints. Elegant, fruity bouquet; composite aromatic notes. Dry and fresh with a pleasantly tart streak and a persistent mouthfeel.

Food recommendations Due to its finesse and extraordinary perfume the aperitif par excellence. Goes well with fish and mild cheeses.

AVERAGE CHEMICAL ANALYSIS*

Alcohol
12,0 %

Residual sugar
4,5 g/l

Total acidity
6 g/l

Extract
18,5 g/l

Recommended serving
temperature
4°

Ageing potential
Best enjoyed young



*The information may vary according to the vintage