



ROITALIANA
CANTINA IN MEZZOLOMBARDO

Müller Thurgau DOC TRENINO

The nose is clear and slightly spiced. It offers a fresh, savoury taste supported by a strong aromatic structure leaving a persistent aftertaste. An excellent aperitif, it is a uniquely versatile food pairing wine with its tangy acidity.

Alcohol: 12.50% vol

Total acidity: 5.90 g/l

Sugar: 0.30 g/l

Year: 2020

Wine Style: Dry white wine, lightly aromatic

Grapes: müller thurgau

Vineyards:

Mainly located in Valle di Cembra and on the high hills around Trento, in Maso Saracini, using the simple Trentino pergola training system

Soil:

Dry, middle consistency, clay soil, with a fine structure

Harvest:

The grapes are picked by hand since early September, in very steep vineyards

Fermentation & and ageing:

Fermentation in stainless steel containers and laying on the yeasts for four months prior to bottling

Bottle ageing:

Brief bottle-ageing before being released

When to drink it:

Drink it young



Formati:



750 ml. 375 ml.



Colour

straw yellow with greenish hues



Nose

sage, jasmine and grassy herbal notes, lightly aromatic



Taste

crisp, savoury and long



Wine Maturity

ready



Food pairing

Grilled vegetables and shellfish dishes, white meats and herb cheeses



Serving Temperature

10-12°C