



ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENINO

MULLER THURGAU

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.

OTHER INFORMATION

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

Year: 2022

Wine style: Dry white wine, lightly aromatic

Grapes: müller thurgau

Alcohol: 12.50% vol.

Total acidity: 5.39 g/l

Sugar: 0.80 g/l

Serving temperature: 10-12°C

Wine maturity: ready



straw yellow with greenish hues



sage, jasmine and grassy herbal notes, lightly aromatic



crisp, savoury and long

FOOD PAIRING

Grilled vegetables and shellfish dishes, white meats and herb cheeses.