ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENTINO

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.

straw yellow with greenish hues

sage, jasmine and grassy herbal notes, lightly aromatic

crisp, savoury and long

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:
Soil rich in porphyry, limestone and sand
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

FOOD PAIRING

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

Year: 2025
Wine style: Dry white wine, lightly aromatic
Grapes: müller thurgau
Alcohol: 12.0 % vol.
Total acidity: 5.80 g/l
Sugar: 0.30 g/l
Serving temperature: 10-12°C
Wine maturity: ready

Contains sulfites