



# MÜLLER THURGAU

IGT VIGNETI DELLE DOLOMITI

*At the beginning of 2022 we bought two hectares of vineyards in Montevaccino, in the Pragrande area, at an altitude of 800 meters.*

*Since 2010 they have been cultivated in Müller Thurgau on a soil of mixed glacial materials with an abundant porphyritic component.*

*The Al+Ma 800 project was born with the 2022 harvest.*

A wine rich in perfumes and aromas, which contains all the freshness of the grapes grown at 800 m. of altitude.

## VINIFICATION

The grapes are hand picked and the whole clusters are immediately gently pressed. A maceration in the press takes place for about 7 hours, at a controlled temperature of 10-12°, to extract the aromatic precursors of the variety. After fermentation at a controlled temperature of 18°- 20° C with cultured yeasts, the wine is stored in steel tanks, to be bottled the following spring.

## CUVÉE

100% Müller Thurgau

## CHARACTERISTICS

color: straw yellow with greenish reflections

bouquet: fruity and floral

alcohol content: 12,50 % Vol.

total acidity: 6,40 g/l

dry extract: 18 g/l

## FLAVOUR

Characteristic and varietal, fresh and mineral with a good persistence.

## SUGGESTIONS FOR SERVING

Excellent as an aperitif and throughout the meal. Recommended with menus based on fish or white meat.

## SERVING TEMPERATURE

10°-12°c.

## BOTTLE SIZE

0,75 l.