



MÜLLER THURGAU

TRENTINO DOC



Produced from vineyards in the hills of Val di Cembra, our Müller Thurgau is a well-balanced, fresh and fruity wine with delicate hints of white peach and notes of sage and thyme.

Production area Mezzacorona grows this variety in Trentino, on the mid-altitude hills between Faedo village and the Cembra Valley.

Vinification Traditional white vinification with a brief contact on the skins to ensure the transfer of the grape's aromas and characteristics to the wine, followed by a temperature-controlled fermentation at 18-20°C (65-68°F).

Characteristics It has a straw-yellow color with green accents. Well balanced, fresh and fruity wine with hints of white peach and spicy notes of sage and thyme.

Pairings Ideal as an aperitif, it pairs well with raw and cooked fish, fresh cheeses, vegetables first courses dishes and white meats with aromatic herbs.

Alcohol content 12%

Serving temperature 10-12°C (50-54°F)