

Production Area

We are in the heart of the so-called Lower Friulian Plain which extends in an area between the Livenza river (to the west) and the Isonzo river (to the east) and between the resurgences and the sea. Following impressive reclamation works dating back to the early 20th century, the area is now richly cultivated.

Municipality Piancada, Palazzolo dello Stella

Altitude 0m asl

Soil

The silt-sandy, silt-clay subsoil is suitable for the cultivation of vines, which find in the fertility and salinity of the soil a fundamental characteristic for the aromaticity of the wines.

Grape Müller Thurgau

Vineyard surface 3ha

Plants per Hectare 4000

Vineyard age 5 years

Training System free cordon

Harvest mechanical - September

Yield per Hectare 190q/ha

Production Process

After mechanical harvesting, grapes are cooled to preserve their distinctive aromas. This is followed by soft pressing and addition of selected yeasts for the first fermentation at a controlled temperature of 10-12°C. Second fermentation takes place in pressure tanks for 2.5 months to allow the proper work of the yeasts and create a subtle perlage. We proceed with cold stabilization and filtration; the sparkling wine is then bottled and packed.

Organoleptic Characteristics

Straw yellow with greenish reflections, fine and persistent perlage. On the nose, a refined bouquet of blooming white flowers and notes of dried fruit; persistence and softness on the palate.

Chemical Characteristics

ABV 11,5%

Sugar, g/l 13,00-14,00

Acidity, g/l 5,50-5,60

Pairing Suggestions

Enjoy Müller Thurgau with delicate flavor dishes such as chicken burgers or vegetable burgers, accompanied by fresh sauces.

Recommended glass Tulip glass

Serving temperature 4-6°C

Available sizes 75cl

Item Code	BTGMTH
Case	6 bottles
EAN bottle	8055205250646
EAN case	8055205250660
Pallet 80x120	60 cases



IT-BIO-015
AGRICOLTURA UE/NON UE

