

VILLA VESCOVILE



ITALIA



MÜLLER THURGAU

Trentino DOC

Grape varieties

Müller Thurgau 100%, selected from the exclusive areas of Giovo and Meano.

Production technique

After the harvest, the must undergoes few hours of cold maceration and, after soft pressing, is fermented at 20 °C for 12 days.

The wine is bottled in the spring following the harvest after micro-filtration.

Organoleptic characteristics

Colour: Straw yellow.

Bouquet: intense and aromatic with delicate fruity aromas.

Taste: dry, with a pleasant freshness given by its sapidity.

Winemaker's recommendations

It is a perfect companion for vegetable soups, fish courses and white meats.

Serve at 10/12 °C

Alcohol content: 12%

Rocca delle Macie