MÜLLER-THURGAU LIMONE

IGP Vigneti delle Dolomiti

Type Still white wine.

Grape variety Müller-Thurgau.

Production area Giovo.

Soil composition Porphyritic soils.

Winemaking A short skin maceration, gentle pressing, cold settling of the must, static cold clarification, fermentation at a controlled temperature of 16°C, followed by extended ageing on the lees, exclusively in stainless steel tanks.

Bouquet This Müller-Thurgau presents delicate aromas that evoke the freshness of yellow and white flowers, complemented by subtle citrus notes.

Palate Its remarkable harmony provides perfect balance, while its aromatic persistence lingers through a finish distinguished by its exceptional length, delivering a long-lasting and memorable tasting experience.

Serving temperature 10 - 12° C.



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