

MÜLLER THURGAU



“International vine cultivated in the San Nicola vineyards”, on the shore of nature reserve of the Preola’s lake and of “Gorghetti Tondi” near sea, from where it breathes the sapidity, we get a fresh, pleasant wine with fruit note. It matches with fresh fish, in particular with grilled red prawns and general crustaceans.

Classification | I.G.P. TERRE SICILIANE

Variety | MÜLLER THURGAU BIO

Area of production | Mazara del Vallo (TP)

Vineyard name | San Nicola

Altimetry | 20 m. above sea level

Soil | Medium-textured limestone

Yield per hectare | 120 tonnes/ha

Plant density | 4.000 plants per ha

Training system | Vertical trellis with guyot pruning, 5 buds per cane

Harvest period | First week of September

Vinification technique | After de-stemming, it is cooled to limit the processes of maceration, soft-pressing after 4/6 hours of cold maceration, and fermentation in temperature- controlled stainless steel. Sur-lie ageing on the lees for 4 months, bottled cold. At least two months in the bottle before sale.

Fermentation temperature | 14°C 16°C

Fermentation duration | 16/20 days

How to serve | Served in medium-sized tulip glasses. Best at 9°C 11°C

Color | Straw yellow greenish hues

Aroma | Harmonious with notes of green apple

Palate | Slightly acidic and with good sapidity