



MASO WARTH

MÜLLER THURGAU

Müller Thurgau is a white grape variety that has found its ideal climate in the terraces of the Cembra valley. In these vineyards, all above 500 metres in altitude and with a south-westerly exposure, the grapes ripen in a typically mountainous environment marked by extreme day-night temperature swings, mitigated by the wind blowing from Lake Garda.

appellation: IGT Vigneti delle Dolomiti Müller Thurgau.

grape variety and vineyards: Müller Thurgau, sourced on the terraced vineyards of the Cembra valley, at an altitude of 550 - 650 metres.

average vineyard age: 15 - 25 years.

soil: Limestone.

winemaking: Hand-harvested with careful selection of the best bunches in the vineyard, fermentation followed by ageing on its fine lees for 6 months in stainless steel tanks to maintain the typical freshness and fragrance of grapes grown in Trentino.

tasting notes: Straw-yellow in colour. Intense and aromatic bouquet with floral hints. Fresh and full-flavoured savoury taste, making this a typical mountain wine.

average production: 12.000 bottles/year.

