

MÜLLER THURGAU



Together with the Chardonnay, this is the first wine we ever bottled (1986 vintage). Its delicate fragrance is obtained using only Müller Thurgau grapes picked in exclusive arbour and trellised vineyards in selected areas of Val di Cembra: Giovo, Lisignago and Cembra, at an altitude of between 550 and beyond 600 metres above sea-level; the great difference in temperature between the day-night cycle helps highlight the grapes' traditional varietal notes. Grapes are hand-picked during the first half of the month of September and we then carefully macerate them (protecting them from oxidation) on the lees, to highlight their characteristic aroma, and fully preserve the fragrance. We bottle the wine in spring. We offer the current year's vintage but it has good ageing potential.


Organoleptic properties

COLOUR: lustrous, straw-yellow with greenish highlights.

AROMA: delicate aroma, crisp with subtle notes of sage, small mountain flowers and a graceful fruitiness.

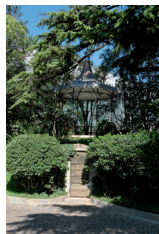
FLAVOUR: in the palate, its characteristic aroma is highlighted; its dry savoury flavour and harmoniously elegant fragrance enhance the experience.

 Best enjoyed at a temperature of 9-12°C.

 It's not only a great aperitif, our Müller Thurgau also pairs well with lake or sea fish (trouts, fried fish and grilled seafood).



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