



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

I Frizzanti

MÜLLER THURGAU

FRIZZANTE
DELLE VENEZIE
INDICAZIONE GEOGRAFICA TIPICA

A lively, aromatic wine with an aroma of peach and rose. Ideal with light meals and as an aperitif. Serving temperature: 6 - 8 °C

SENSORY CHARACTERISTICS

The variety was created by Professor Müller at the Geisenheim School of Oenology by crossing Riesling with Madeleine Royal. The presa di spuma, when the wine becomes sparkling, highlights the wine's aromas and flavours.

TECHNICAL DATA

Area of origin: Province of Treviso

Variety: Müller Thurgau

Training system: Spalliera

Harvest period: Early September

Yield Kg grapes per ha: 17,000 kg

Vinification: Manual harvest of the grapes and brief cold maceration of the crushed grapes

First fermentation: At controlled temperature in stainless steel containers

Presa di spuma: Charmat Method

Alcohol: 11,5 % Vol.

Sugar residue: 13.00 g/l

Total acidity: 6 - 6.50 g/l

AVAILABLE SIZES

Classica 0.75 Litres