

LE GIARE

Müller Thurgau



The Müller Thurgau, a white fruit vine, was only created in 1882 in Germany by Hermann Müller, a Swiss researcher native of Thurgau, during a study of genetic improvement of the vine.

Until a few years ago it was believed that it was obtained from the cross between Riesling Renano and Sylvaner Verde, while now with in-depth research on DNA, it is believed that the second vine of the cross is Chasselas.

Grape varieties: 100 % Muller Thurgau

Name: Müller Thurgau Trentino doc

Production area: Trentino

Collection Method: by hand

Vinification and Aging: after a delicate destemming, a short maceration in the press follows. The alcoholic fermentation takes place in temperature-controlled steel tanks. After fermentation, the wine is left for a long time in contact with the noble lees.

Colour: straw yellow with greenish reflections

Bouquet: fresh, fruity, with delicious notes of grapefruit

Flavour: round, aromatic and persistent

Gradation: 12,5 % vol.

Gastronomic combinations: excellent as an aperitif, with light appetizers, soups especially creams, egg-based dishes, first courses, ideal with fish

Service Temperature: 8 -10 °C