

MÜLLER THURGAU PIETRAMONTIS

"From the ancient terraces of the Cembra Valley, cradle of Trentino viticulture, the mountain wine par excellence, as well as our wine of the heart"



Valle di Cembra, Trentino
Italy



Loose, of porphyritic origin and partly
calcareous, vineyards btw 600/800 m asl



Müller Thurgau 100%



Trentino Doc Superior
Valle di Cembra



Simple Trentino Pergola and
Guyot



Best temperature 10-12° C



Ideal as an aperitif and with
appetizers based on raw fish
and salami. It also goes well
with first courses with fish
sauces, asparagus eggs or
mushrooms. Excellent pairing
with freshwater fish, such as
trout or char.

Vinification: the grapes are harvested
manually and selectively. Fermentation at
temperature controlled and aging for a
few months, take place in stainless steel
tanks.

Characteristics: pale straw yellow
color with greenish reflections; the
nose is fine and intense, with hints
of aromatic herbs, elderberry, tropical
fruit and citrus. Savory, mineral, with
pleasant acidity, typical characteristics
of mountain wines. Dry and persistent.

