

KRÒZ BIANCO

*"Cuveè and emblem of the most representative varieties of a unique Terroir such as that of the Cembra Valley.
Wine with a strong character, like a "mountain men", complex, fresh, sapid and mineral "*



Valle di Cembra, Trentino
Italy



Calcareous soil located btw 500
and 800 m asl



Chardonnay 80%
Müller Thurgau 20%



Dolomiti lgt



Simple Trentino Pergola and
Guyot



Best temperature 10-12° C



Ideal for various first courses,
fish in general and white
meats; a wine that is
constantly renewed, thanks
to its extraordinary
complexity and structure.

Vinification: the grapes are harvested
manually in late September. Müller
Thurgau and half of Chardonnay ferment
and refine in stainless steel tanks at
controlled temperature, while the
remaining part of Chardonnay in
barrique.

Characteristics: straw yellow color;
the nose is fine and intense, complex,
with hints of tropical fruit and citrus
fruits that are integrated with spicy
notes. Savory, mineral, with pleasant
acidity, typical characteristics of
mountain wines. Dry and persistent..

