



MÜLLER THURGAU

## AL+MA 800

IGT VIGNETI DELLE DOLOMITI

*At the beginning of 2022 we bought two hectares of vineyards in Montevaccino, in the Pragrande area, at an altitude of 800 meters. Since 2010 they have been cultivated in Müller Thurgau on a soil of mixed glacial materials with an abundant porphyritic component. The Al+Ma 800 project was born with the 2022 harvest.*

*A wine rich in perfumes and aromas, which contains all the freshness of the grapes grown in altitude.*

### VINIFICATION

The grapes are hand picked and the whole clusters are immediately gently pressed. A maceration in the press takes place for about 7 hours, at a controlled temperature of 10°-12°, to extract the aromatic precursors of the variety. After fermentation at a controlled temperature of 18°-20° C with cultured yeasts, the wine is stored in steel tanks, to be bottled the following spring.

### CUVÉE

Müller Thurgau

### TECHNICAL DETAILS

color: straw yellow with greenish reflections

bouquet: fruity and floral

alcohol content: 12,50 % Vol.

### FLAVOUR

Characteristic and varietal, fresh and mineral with a good persistence.

### SUGGESTIONS FOR SERVING

Excellent as an aperitif and throughout the meal. Recommended with menus based on fish or white meat.

### SERVING TEMPERATURE

10°-12°c

### BOTTLE SIZE

0,75 l