



Müller Thurgau "Palai"



CLASSIFICATION:

Vigneti delle Dolomiti IGT

GRAPE VARIETIES:

100% Müller Thurgau.

GROWING LOCATION:

Norther Italy, Trentino, Faedo (TN).

VINEYARD:

"Palai" hill, South-East exposure, 1800-2400 ft a.s.l., calcareous and on a marly conglomerate.

CULTIVATION - HARVEST:

"pergoletta trentina aperta" and guyot, density 2500 vines/acre.

MATURATION AND REFINEMENT:

Hand pick, fermentation with natural yeasts, stainless stell refinement. In order to preserve the delicate aromatic characteristics the grapes are worked in iper-riduction (no oxygen). This is a proprietary technique using methodologies developed by Pojer & Sandri.

TASTING NOTES:

Pale straw/yellow color with greenish reflections. Intensely aromatic bouquet with hints of peach and citrusy notes of lemon.

ALCOHOL CONTENT: 12 % vol.

RECOMMENDED PAIRINGS:

It pairs well both with delicate, elegant seafood as well as stewed fresh-water fish. Excellent with vegetables and the pasta known as "strangolapreti" made with sage and butter (a very typical Trentino dish) and in general with lighter fare.

SERVING TEMPERATURE: 46°-50°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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