

Tenuta Sant'Anna

Müller Thurgau IGT TRE VENEZIE

The grape variety takes its name from the Swiss Hermann Müller of Thurgau, who was the first to crossbreed the Riesling and Silvaner Verde varieties. The grapes are used to cold climates and create a fragranced, pleasant and drinkable wine to be enjoyed in company, either for an aperitif or with light meals.

GRAPES	Müller Thurgau
GRAPE YIELD	Approximately 13.000 kg/ha
AREA	Trevenezie
ALTITUDE	130 m asl
CULTIVATION METHOD	Guyot
PLANTS DENSITY	4.000 plants per hectare
AGEING	On the yeasts, 3 months
VINTAGE	2021
ANALYSIS DATA	Alcohol 12,5% vol
AGING POTENTIAL	1/2 years

Production area

The area offers a wide range of terroirs that have allowed for several particular wines to be developed. While characterised by a remarkable variety of weather conditions, the climate has some uniform features in that the Alpine range protects from the cold northern currents. Both the plain and the hills and mountains have volcanic, sedimentary and alluvial terrains, with soils ranging from fresh and gravelly to mineral-rich clay.

Winemaking

Vinification befalls with a soft squeezing of the grapes, and slow fermentation occurs in stainless steel tanks at a temperature of 15-16°C. It is followed by aging on the yeasts, where the wine rests for 3 months before bottling.

Taste

COLOUR: Straw yellow with green shades.
BOUQUET: Intense, delicate and fruity, with aromatic herbs and a slight vegetal hint.
PALATE: Fresh and pleasant, with lightly aromatic persistence.

Pairing

Perfect as an aperitif, nicely paired with fish, shellfish and white meats.

