

Distinctive for its intensity on the nose and palate, for the crunchiness of the fruit and the elegance of its floral hints. Its stylistic key is a pure and proverbial aromaticity. Eclectic in food and wine combinations, our Muller pairs superbly well with raw fish, shellfish but also fried foods and battered vegetables. Perfect for Sushi. Ideal companion for an aperitif, it goes well with almonds and salted dried fruit, canapés and various appetizers. A gem for fine connoisseurs of the great white wines of northern Europe.



Doc Erice
Where the land meets the sea



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**Aromatic
Pleasure**

A story about a vineyard and a cellar

Fazio is the Sicilian Müller Thurgau, by definition. The prince of aromatic varieties, born in cold environments, and now immersed in the Mediterranean climate of the Sicilian countryside, in the Doc Erice area, for over twenty years. A story about a vineyard and a cellar, which has entered the heart of many wine lovers. One of the few wines being so identifying, recognized, and loved.



MÜLLER THURGAU 2021 Denomination: DOC ERICE

Fresh and mineral. A white Müller Thurgau in purity, which makes smoothness and aromaticity its great strengths. The harvest takes place in boxes to preserve the integrity of the berries. Maceration and soft pressing are carried out cold (4 ° C) to avoid oxidation of the must. The wine is finally bottled and aged for about three months. The Müller Thurgau by Casa Vinicola Fazio is a young wine, with the exceptional vivacity of taste and a strong and decisive character. The intense aroma and persistence that distinguish it give an unmistakable proof of charm and extreme versatility.

ENO-SENSORY ANALYSIS

COLOR: Greenish yellow, bright and crystalline

BOUQUET: Sweet notes of yellow-fleshed fruit, peach, white melon, perfectly combined with hints of cherry blossom and jasmine

TASTE: On the palate it is enveloping and harmonious, with great smoothness and persistence of aromas. Sapidity and freshness enhance the fruity and floral bouquet

HOW TO TASTE IT

PAIRING: Ideal in combination with fish-based first and second courses, shellfish, raw seafood. It also goes well with white meats and semi-aged cheeses.

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 9 ° C

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: hill culture

VARIETIES USED: 100% Müller Thurgau

VINEYARD LOCATION AREA: Erice DOC area

ALTITUDE: 450/500 meters above sea level

TYPE OF SOIL: Clayey; carbonates and calcarinites

EXPOSURE OF THE VINES: North

TRAINING SYSTEM: Guyot

STRAINS/HA: 4000/4500

GRAPE YIELD QUINTALS/HA: 60 q/ha

HARVEST PERIOD: First twenty days of August

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.

CONCENTRATION OF SULPHITES: 95 mg/L

WHITE VINIFICATION: Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and very slow and thermo-controlled fermentation. Cold bottling and bottle aging for three months.

REFINING IN BOTTLE: 3 months

LONGEVITY OF THE WINE: 6 Years



A brand-new packaging for our Müller Thurgau with the 2021 harvest. A change of bottle, sustainably chosen, and a change of the label design. Using gold and lapis lazuli blue in the decorations, it has become tactile and embossed to the touch, recalling the floral embroidery of the Erice tradition. The writing DOC Erice in foreground and the name of the variety in lamellar gold, highlight that terroir and grape variety are the key to everything. A new, tailored suit for this wine that is the symbol of Casa Vinicola Fazio.



The Müller Thurgau of Casa Vinicola Fazio grows in a vineyard of just two hectares, on the eastern side of the DOC Erice area. The land is made up of friable limestone soils, discontinued by segments of medium-textured clay, on a constantly ventilated two-sided hill. Manual harvest in crates to preserve the integrity of the grapes.