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 Muller pairs superbly well with raw fish, shellfish but also fried foods and 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

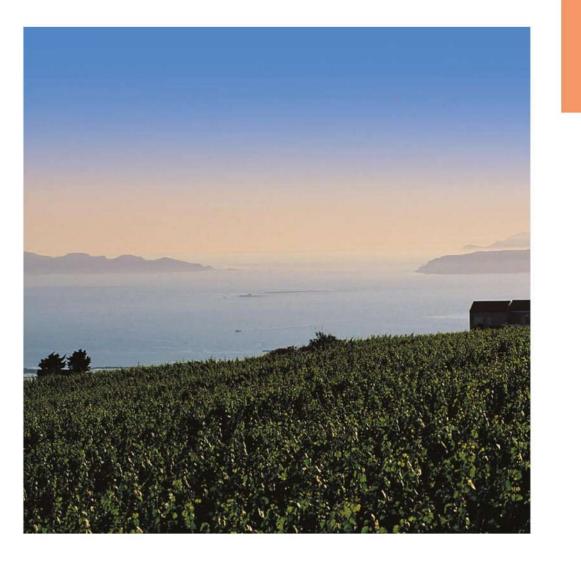








Fazio is the Sicilian Müller Thurgau, by definition. The prince of aromatic varieties, born in cold environments, and now immersed in the Mediterranean climate of the Sicilian countryside, in the Doc Erice area, for over twenty years. A story about a vineyard and a cellar, which has entered the heart 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) toavoid 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

TASTÉ: On the palaté it is enveloping and harmonious, with greatsmoothness and persistence of aromas. Sapidity and freshness enhance thefruity 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

COHOL CONTENT: 12.5% Vol.

ONCENTRATION OF SULPHITES: 95 mg/L

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

REFINING IN BOTTLE: 3 months CONGEVITY OF THE WINE: 6 Year



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.

