



## MULLER THURGAU



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.

**DENOMINATION:** DOC Erice

### 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. Sapidità 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

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 22,000 bottles

**FORMATS:** 75 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Hilly viticulture

**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