



Label designed by Marco Arman

## *Müller Thurgau*

The German researcher Hermann Müller in 1882 developed in the Swiss area of Thurgau a new white fruit vines combining the varieties of Riesling Renano and Madeleine Royale. In Cembra Valley this new variety, Muller Thurgau, finds its ideal habitat in the high hill areas between 500 and 800 meters. The cool climate and the large temperature ranges between day and night enhance the particular and unmistakable scent that sets it apart.

**VINES:** Müller Thurgau in purity

**VINEYARDS:** Saosènt, Riva, Rónch (Cembra)

**CULTIVATION:** Trentino pergola between 500 and 800 m.a.s.l

**SOIL:** Porphyritic origin, loose.

**YIELD:** 110 q.li/ha (disciplinary DOC 140 q.li/ha)

**FERMENTATION AND AGING:** Steel at a controlled temperature, than in bottle.

**COLOUR:** Pale yellow with greenish reflections.

**FRAGRANCE:** Fruity, pleasantly aromatic with hints of sage, peach and golden apple.

**TASTE:** Dry, fruity and fresh, slight acidulous.

**SERVING SUGGESTIONS:** Excellent as an aperitif, it's particularly suitable for pasta dishes with sauces based on fish, very elaborate fish dishes, mushroom soups and dishes flavored with herbs, white meat not too spicy.

**SERVING TEMPERATURE:** 10-12 °C

*“Give the Stropa” means bind the grape shoot to its support with a flexible willow branch. This act contains an ancient knowledge handed down from generations far away. It involves manual contact and skill that in the repetition adapts individually to the branch, the support, the wire.*

*The movement is new every time and is expressed in original and unique gestures, as often happens to the farmer.*

*It's care, attention and respect, as the art of loving demands.*

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with a suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.