

Quaron Müller Thurgau I.G.T.

The first born, the one that has now grown up, supports himself and gives satisfaction to the family. Born from parents who were young at the time and who saw in the mono-varietal of Muller grapes the possibility of doing great things. When we drink it, we think of the effort made to create the first vineyards and times gone by.

Müller Thurgau is a grape variety obtained in 1882 by the Swiss Hermann Muller originally from Thurgau, hence the name, by crossing two varieties: the Riesling Rhenish and the Silvaner. Recent studies on its DNA seem to exclude the kinship with Silvaner, making it more inclined towards Chasselas, a vine grown in France but of Swiss origins used to produce table grapes. The cluster is small, cylindrical, pyramidal, winged, moderately compact. The grapes are medium, ellipsoidal, with a thin greenish-yellow skin. The budding, flowering and veraison periods are medium. Due to its vegetative and enological characteristics, Muller-Thurgau is a vine that is very suitable for cultivation in cold climates and can also be vinified in years of low sun exposure. For these reasons it is widespread in Germany and in Trentino-Alto Adige and finds an ideal location in the vineyards of Borgo dei Posseri.

Features

Grapes	Müller Thurgau
Country	Italy
Region	Trentino-Alto Adige
Surface	2.5Ha-7000 plants/Ha
Planting density	2.00 x 0.7
Altitude	550 m/ASL- South, South-west exposure
Training system	Guyot
Planting year	2000
Yield per hectare	700 Kilos
Harvest	End of September, by hand after careful selection
Vinification	Soft pressing with destemming, followed by fermentation of the must at a controlled temperature
Aging	In steel vats for 7 months with further refinin in the bottle
Alcohol Percentage by Vol	12.50%
Organoleptic examination	Straw yellow, intense and persistent aroma with notes of white flowers. Full, harmonious, and distinctive flavour
Serving temperature	10-12 C

Recommended food pairings for this wine

Ready to drink, it is an ideal white both as an aperitif or paired with typical dishes of mountain gastronomy (vegetable gnocchi and lake trout) or first courses with shellfish-based sauces and grilled fish.

