

LE SELEZIONI

RÓNCH

Müller Thurgau



TRENTINO DOC

RÓNCH IS THE ANCIENT NAME OF FAMILIES ENGAGED IN MOUNTAINOUS FARMING IN TRENTINO.

DOC TRENTINO.

This grape variety is the result of a cross between Riesling and Madeleine Royale carried out in Rheinland-Pfalz by a Mr Müller from the canton of Thurgau in Switzerland. In Trentino it is grown in cool, terraced vineyards on the hillsides, on morainic soils, where the summer temperatures are mild, and the nights are cooler.

WINEMAKING.

We prefer to cold macerate the crushed berries (8/10 hours) before pressing to enrich the juice with varietal aromas located in the skins. Typical white wine making techniques are used and we avoid malolactic fermentation in order to preserve the wine's aromatic character.

ANALYTICAL DATA.

Alcohol 12,5% vol.
Acidity 6 g/l.

DESCRIPTION.

Pale straw yellow shot with green. A whole spectrum of aromas unfolds on the nose with hints of peach, rose petals and wild sage. On the palate it is aromatic, round and pleasantly acidulous. Medium structure, but fine and elegant.

GOES WELL WITH.

Excellent as an aperitif, it goes well with fish and egg-based appetizers. Serve lightly chilled at 10° C and drink young.



CANTINA DI TRENTO