

Russolo Müller Thurgau Mussignaz

Denomination:

Trevenuezie I.G.T.

Vine:

Müller Thurgau

Exposure of the vineyards:

North/North West - South/South East

Growing system:

Cappuccina

Type of climate:

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

Harvest period:

First half of September

Fermentation temperature:

12/14°Celsius depending on the cultivar

Duration of fermentation:

7/10 days

Organoleptic notes:

Straw yellow wine with greenish reflections. The bouquet is intense, with notes reminiscent of melon, peach and citrus flowers. A fresh taste, not sharp, vaguely acidic but with a soft finish.

**Location of the vineyards:**

San Quirino - Friuli - Italy

Altitude of the vineyards:

98 meters above sea level

Plant density:

4.500 vines per hectare

Type of soil:

Flatt area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvioglacial origin located at the foot of the Friulian Dolomites.

Fermentation:

In stainless steel tanks with temperature control

Malolactic Fermentation:

Not carried out

Bottling period:

Starting from the spring following the harvest

Pairings:

Excellent with egg-based dishes, pasta and risotto; it goes well with delicate fish dishes. Excellent as an aperitif because despite being aromatic it is never too intrusive. Ideal serving temperature of 10-12° C.