



## CLASSIC LINE

### MÜLLER THURGAU – IGT Venezia Giulia

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#### GENERAL DATA:

**Vineyard:** located in the municipality of San Giovanni al Natisone.

**Kind of ground:** Alluvional.

**Grape:** Müller Thurgau.

**Type of cultivation:** Cordon trained.

#### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

The fermentation takes place in steel tanks at a controlled temperature of 15°C. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about five months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

#### ORGANOLEPTIC CHARACTERISTICS:

It is a bright straw yellow, with a delicate, clean aroma. On the palate it is fresh, light and lively.

#### FURTHER INFORMATION:

**Drink with:** particularly good with trout and smoked salmon.

**Longevity:** 3–4 years.

**Serve at:** 11–12°C.

AZIENDE AGRICOLE  
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