



Cembra

CEMBRA▲
cantina di montagna

Vigne delle Forche Müller Thurgau Trentino DOC

REGION

Trentino

VARIETY

Müller Thurgau. Single-vineyard "Forche" in Cembra.

Exposure and altitude: South, 2900 feet ASL (872 m ASL).

Soil composition: Silty-sandy, loose, stony. Originated from porphyric debris.

Cultivation method: Traditional. Simple Trentino pergola. 5500 vines/hectare.

Harvest: Manual harvesting in mid September.

Vinification process: Soft pressing in controlled atmosphere, static decantation of the must. Fermentation at controlled temperature in stainless steel tanks; ageing on the lees for about 200 days before bottling. 2 months bottle-ageing before sale.

TASTING NOTES

Unique and distinctive wine with peculiar mineral notes evoking flintstone and chalybeate water. Fresh and well-balanced on the palate, it presents itself with a straw-yellow color with pastel green hues.