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Rivani

Müller Thurgau Brut

Vinification

The making of Müller Thurgau Brut is based on white winemaking process and grapes are softly pressed to obtain the must. Fermentation transforms sugar in alcohol and other substances, which are essential to enrich the aromas and the structure of the wine, thanks to the action of selected yeasts. It takes place in temperature-controlled stainless steel tanks between 16°C and 18°C. When fermentation comes to the end, it follows the Charmat sparkling winemaking process.

Description

Straw yellow color with greenish hints. Delicate and characteristic bouquet. In the mouth, it tastes dry with a pleasant bitter finish.

Food Pairing

Perfect for light starters or delicate first courses, and fish.

Müller Thurgau	**Veneto**	**8-10 °C**	**Alcol: 11%** **Zuccheri: 11 g/l**