

# Alontalto Pavese



# MULLER THURGAU I.G.T. 2021 Provincia di Pavia

TYPOLOGY: still white wine

GRAPE VARIETY: 100% Muller Thurgau

#### VINIFICATION:

After a careful selection during a manual harvesting the grape immediately undergo a soft pressing. The must obtained is left to rest and ferment in temperature controlled stainless steel tanks, where it remains until the bottling period.

## ORGANOLEPTIC CHARACTERISTICS:

straw yellow with greenish hues. A fruity bouquet with a slightly aromatic hints. To the mouth it is fresh, intense with typical exotic fruit reminisces.

ALCOHOL:

13% vol

### FOOD PAIRING:

excellent with fish or seafood based dishes, well accompanied with light hors d'oeuvres and delicate starters.

SERVING TEMPERATURE:

8/10° C. Uncork just before serving

Contains sulfites