



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



MULLER THURGAU I.G.T. 2017

TPOLOGY:
still white wine

GRAPE VARIETY:
100% Muller Thurgau

VINIFICATION:
After a careful selection during a manual harvesting the grapes 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 reminiscences.

ALCOHOL:
14%

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.