



CANTINA
LAVIS
-1948-

STORIE DI VITE MÜLLER THURGAU BRUT

VINO SPUMANTE BRUT

Müller Thurgau Storie di Vite is produced following well-established second-fermentation techniques, where tradition and innovation combine to produce a sparkling wine with a fresh and refined character.

It is characterized by its straw-yellow color, with greenish reflections, and by its fine aromaticity. Particularly elegant and evocative, it calls to mind aromatic herbs such as sage and thyme and floral aromas of lily of the valley and hawthorn. The dry and persistent taste, with a pleasant acidic note on the finish, is enriched by a delicate and particularly fascinating perlage.

VINE

Müller Thurgau

PRODUCTION AREA

Avisiane Hills and Cembra Valley

EXPOSURE AND ALTITUDE

South-East/South-West; 300-400 m
asl

SOIL COMPOSITION

Loam, sandy-loam, of porphyritic
origin

TRAINING SYSTEM

Guyot and simple Trentino pergola

PLANTING DENSITY

5.000 vines/ha

VINIFICATION

Harvested by hand in the second ten days of September. Temperature controlled fermentation in stainless steel tanks, ageing on lees for approximately three months, second fermentation and a short period on yeasts before bottling.

FOOD PAIRING

Excellent as an aperitif or accompanied by light appetizers

SERVING TEMPERATURE

10-12°

