



CANTINA  
LAVIS  
- 1948 -

## MÜLLER THURGAU

TRENTINO DOC

The Müller Thurgau vine is perfectly at home in the porphyritic soils of the Cembra Valley and Meano hills, having arrived in Trentino towards the middle of the last century. Advanced technologies are employed to prevent contact with oxygen during the winemaking process, enabling the aromatic qualities of this grape variety to be preserved and enhancing its value. La Vis Müller Thurgau is bright pale yellow in colour, offering fruity aromas of green apple and lychee, with floral essences of lily of the valley and jasmine. It is rich and balanced on the palate, mellow and well structured.

**Vine:** Müller Thurgau

**Cultivation area:** Giovo and Meano

**Exposure and altitude:** South, south-west, west; 580 m ASL.

**Soil composition:** partly silty, fertile and moderately deep, and partly porphyritic, loose and fairly shallow

**Training system:** guyot and simple Trentino pergola

**Planting density:** 5,000 vines/hectare

**Vinification process:** manual harvesting in mid September, soft pressing in an inert environment, static decantation of the must, fermentation at a controlled temperature in stainless steel tanks, ageing on the lees for around 5/6 months before bottling.

