



CANTINA
LAVIS
-1948-

RITRATTI MÜLLER THURGAU

TRENTINO DOC

The grapes used to create the Ritratti Müller Thurgau come from vineyards located on the highest slopes of the Avisian Hills, from 600 to 700 m above sea level.

The wine has a bright straw-green colour and strong and fruity notes of apple and lemon, spiced with sage. The vitality, freshness and salinity of a mountain wine emerges on the palate.

GRAPE VARIETY
Müller Thurgau

PRODUCTION AREA
Municipalities of Giovo, Cortesano,
Vigo Meano

EXPOSURE AND ALTITUDE
West/South-west; 700 m asl

SOIL COMPOSITION
Clay loam, sandy loam, of siltytic
and porphyritic origin

TRAINING METHOD
Simple Trentino pergola and guyot

PLANTING DENSITY
4.500 – 5.000 vines/ha

VINIFICATION
The grapes are hand-picked in the
last ten days of September. The
vinification takes place with state-of-
the-art technologies that exclude
contact with oxygen at every stage,
fully maintaining the original
characteristics of the grape variety

ALCOHOL
12.5%

PAIRINGS
Pairs well with appetisers, light first
courses, seafood, boiled or grilled
fish, white meat. Also ideal as an
aperitif

SERVING TEMPERATURE
10-12°

