

VIGNA DELLE FORCHE MÜLLER THURGAU TRENTINO DOC

In the early 1900s, cultivating vines or any other crop at high altitudes seemed impossible. Yet in "Vigna delle Forche" they were already trying to debunk this myth, first with the cultivation of wheat and then other vegetables until vines were cultivated there in the 1960s, first with the Schiava variety and then with Muller Thurgau.

This extraordinary vineyard is located 872 metres above sea level; for over twenty years it has been producing the precious grapes which give rise to one of the most important and representative wines of Cembra Valley.

TASTING NOTES: Straw yellow colour with greenish reflections, with notes of white flowers, elderberry, yellow peach and apricot; as the years pass, mineral and flint notes emerge more and more. Strong taste, deep and savoury with a fresh acidity that also brings good persistence.

PRODUCTION AREA: Vigna delle Forche (Cembra), Cembra Valley, Trentino

VARIETY: Muller Thurgau 100%

PLANTING METHOD: simple Trentino pergola, guyot

EXPOSURE: South; 872 m above sea level

PLANT DENSITY: 5,500 plants/ha

WINE-MAKING: Grapes harvested by hand at the end of September, soft pressing in an inert atmosphere, natural must decantation, fermentation at low temperatures (16°C) in stainless steel tanks, ageing on lees for 9/10 months with batonnage every 15 days, bottling and subsequent ageing in bottles for about 4-5 months before marketing.

YIELD: 60-65 hl/ha

AGEING POTENTIAL: 7/8 years

ANALYSIS:

Alcohol: 12.5% vol

Acidity: 7.3 g/l

Sugars: 3 g/l

