

Italy, Trentino DOC | 2019

# MUSIVUM MÜLLER THURGAU

"Mosaic of flavors"

**Story** Müller Thurgau Musivum grapes come from two different Cembra areas featuring optimal exposure and altitude. The two vineyards are harvested separately, a few days later than the average ripening time. The grapes are collected in the early hours of the morning to preserve their freshness thanks to the low temperatures. They are picked only by hand, selecting each single cluster in the field. The two cuvées are aged separately for three months and then, once reunited, the resulting wine is aged for yet another year on the fine lees in small steel vats. After bottling, it is aged for at least another six months.

**Producer** Mezzacorona is a cooperative located in Trentino Alto Adige. It was established back in 1904 when 11 founding members joined forces. The company is renowned for its efficient production of high-quality wines. Currently, it boasts over 1,500 farmer members managing vineyards covering a total of approximately 2,800 hectares. The region's geographical position plays a pivotal role in viticulture: the soil, altitude, Mediterranean climate, and the presence of the Alps create various microclimates and vineyards, providing optimal conditions for several grape varieties. Among the most cultivated are Chardonnay and Pinot Grigio. Mezzacorona's agronomists assist farmers in selecting the most suitable grape varieties for each vineyard and soil type. The company's operations are based on sustainable development practices. Nearly all waste is recycled, and between 2015 and 2019, the amount of waste produced decreased by up to 56%. About 70% of the wine cellars are located underground, maintaining ideal temperature and humidity without mechanical regulation. A significant portion of the electricity is generated by solar panels, and local suppliers are supported in procurement. Mezzacorona obtained the sustainable development SQNPI certification in 2016."

  
**MEZZACORONA**  
1904



**COLOR** Straw yellow color with green hues.

**AROMA** The aroma enchants with a diverse herbaceousness, featuring notes of thyme and sage, complemented by white flowers.

**TASTE** The taste is multi-layered, pure, and vibrantly acidic. The flavor profile includes citrus elements as well as a hint of light spiciness.

**TIPS FOR USE** This vibrant and fresh wine is best enjoyed with herbaceous vegetable dishes and grilled fish. For example, try it with grilled pike-perch and fennel, as these flavors excellently complement the wine's aromatic herbaceousness.

<b>WINE TYPE</b>	White wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Müller Thurgau 100%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Mezzacorona	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	12,5%	<b>PRODUCT NUMBER</b>	256018
<b>SUGAR CONTENT</b>	2,2 g/l		

Norex Responsibility Indicator: Mezzacorona



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