

CUVÉE MARTHÒ 2018

VDT

Location: Cardano

Sea level: 330 m

Soil: deep, sandy porphyry weathered soil

Slope gradient: 20-55%

Cultivation system: Pergel / Guyot / Alberello

Age of vines: 20-45 years

Grape harvest: beginning - mid September

VINIFICATION

Grape Varieties: 70% Goldmuskateller, 30% Pinot Grigio.

Fermentation: Gentle whole-grape pressing, 12 hours maceration, natural sedimentation with subsequent temperature-controlled fermentation in stainless steel tank. Parts of Goldmuskateller are destemmed and fermented for 6 days on the grape skins.

Maturation: 100% fermentation in stainless steel with fine lees storage until beginning of March.

TASTING NOTES

Colour: Bright golden yellow with rosé-coloured hues.

Fragrance: A genuine summer dream – pleasant floral, white melon fragrance, with mature stone fruit and subtle nutmeg bouquet combined with mild apricot.

Taste: Elegant, full-bodied taste, perfectly balanced sweetness and acidity, pleasant aromatic-mineral taste with a juicy, long-lasting aftertaste.

Recommended with the following dishes: This wine is excellent as an aperitif and with Asian cuisine, Mediterranean starters and various pasta dishes as well as savoury fish dishes, white meat and spicy cheese varieties.

Ideal drinking maturity: up to 2023

Serving temperature: 7-9 °C



ALCOHOL

12% Vol.

RESIDUAL SUGAR

4,1 g/l

ACIDITY

5,2 g/l