



# Anselmet Müller Thurgau D.O.C.

(MOO-layr TOOR-gau)

To most connoisseurs this tiny region in Italia is merely an interesting afterthought for wine; to say it is remote is an understatement. Luckily, few ever discover this zone, as there are less than 385 hectares of vines (800 acres) in the whole D.O.C.! Valle d'Aosta's most important white varietals are Müller Thurgau and Pinot Gris; Anselmet's Müller Thurgau is unique, with a remarkable, fresh herbal presence on the nose. Its bouquet includes plantain, lemon pith, and sweet thyme, which emanate in layers.



LOCATION

Valle d'Aosta, Italia.  
(12 km. outside of Aosta)  
7 hectares. 750-900 meters.



SOIL

Sand. White clay.



ESTATE

Anselmet.  
(ahn-sel-MAY)



VINE

Guyot.  
8,000-10,000 vines per hectare.  
.5 bottle per plant average yield.



WINEMAKER

Giorgio & Bruna Anselmet.  
(JOR-jo ahn-sel-MAY)  
(BROO-na ahn-sel-MAY)



VINIFICATION

10 days of cold pre-fermented maceration.  
Six days of additional fermentation in stainless steel tanks. Three months aging in stainless steel tanks.



VARIETALS

100% Muller Thurgau.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.4 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

5.0 grams per liter.



VINTAGE PRODUCTION

350 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Spring risotto with fresh vegetables,  
roast chicken, and grilled polenta.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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