



# de Tarczal Trentino Muller Thurgau D.O.C.

(tren-TEE-noh MOO-layr TOOR-gau)

Made from 50 year-old vines, the flinty complexity of this Muller Thurgau is stunning. Trentino is a bit warmer for a Northern Italian mountain climate, and days are sunny; but when night sets, the cool breezes sink down from the Alps, locking in crispness and acidity. Ruggero de Tarczal, is royalty in Trentino circles, and is one of the last stand-outs against co-op wines that now dominate 95% of the landscape. To taste his wines is to begin to understand what is possible in Trentino.



LOCATION

Trentino-Alto Adige, Italia.  
(*Marano d'Isera*)  
17 hectares. 300 meters.



SOIL

Basalt. Volcanic.



ESTATE

de Tarczal.  
(day TARK-zahl)



VINE

Guyot. Pergola Trentina.  
4,500-5,000 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Ruggero de Tarczal.  
(roo-JAY-roh  
day TARK-zahl)



VINIFICATION

Fermentation in temperature  
controlled stainless steel.



VARIETALS

100% Muller Thurgau.



BARREL

No barrel aging.



RESIDUAL SUGAR

2.0 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.6 grams per liter.



VINTAGE PRODUCTION

400 cases.



ALCOHOL

12.0% by volume.



FOOD PAIRING

Poached Halibut, creamy mushroom  
soups, or as an aperitif.



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

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