



LE PERGOLE DEL SOLE

Grapes varieties: Muller Thürgau



The vines for this wine, Muller-Thurgau, were brought from Austria and planted at Custoza in 1960. The aim was to make a typical fresh and aromatic wine, but the latitude and the mesoclimate made an early maturation with a low acidity and this is not ideal for a still wine.

On 26th August 1990 when the new cellar was not completed but the Muller-Thurgau was perfectly mature in the vineyards we decided to make a passito wine instead. So Le Pergole del Sole was born. The MT grape responds well to being dried and has the capability to attract the "muffe nobili". The 2000kg of grapes produced after drying and selection makes 500 litres of must that are then fermented in new barriques of Allier oak. The fermentation that starts with a sugar level of 320gr/l takes between 3 and 4 months and naturally reaches 15% alcohol with a residual sugar of 100gr/l. the wine stays in barriques for a further 12 months and is then bottled. The wine is only made in exceptional vintages.

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