



A Z I E N D A A G R I C O L A

Pojer e Sandri

PALAI (Müller Thurgau) DOLOMITI

Vineyard manager – owner: **Fiorentino Sandri**

Winemaker - owner: **Mario Pojer**

The colour is pale straw/yellow with greenish reflections.

The bouquet is intensely aromatic with hints of peach and citrusy notes of lemon.

It pairs well both with delicate, elegant seafood as well as stewed fresh-water fish.

Excellent with the pasta known as “*strangolapreti*” made with sage and butter (a very typical Trentino dish) and in general with lighter fare.

Vineyard situation: the name of the countryside on the hill of Faedo is *Palai* at elevation between 550 and 750 meters (1800 to 2400 feet) above sea level with a southeast exposure. The site is well-ventilated because of the influence of the “Ora” from Lake Garda (a wind that comes from the nearby famous lake).

Training system: “*pergoletta trentina aperta*” with a vine density of 6500 plants per hectare and *Guyot* (6200 plants per hectare).

Soil: as regards geomorphology, Faedo is located between the Permian formation of the porphyritical platform and drifts of sandstone, siltstone, loam rocks, limestone and dolomite.

The soil is changeable in the depth from 30 to 100 centimeters. It's muddy – calcareous and on a marly conglomerate.

Grape variety: Müller Thurgau.

Alcohol: 12 %.

Life of wine: A few years.

Type of bottle: Bordeaux bottle.

Characteristics: Thanks to the striking contrast resulting in a strong development of aromas, richness and concentration, Faedo is one of the most ideal places for making this kind of wine in between day and night-time temperatures, Italy (such as our nearby valley of Cembra and to the

north near Bolzano, the valley called Isarco).

Etc: In order to preserve the delicate aromatic characteristics (aromas and natural antioxidants) the grapes are worked in *iperriduction* (no oxygen). This is a proprietary technique using methodologies developed by Pojer & Sandri.

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PALAI
Müller Thurgau delle Dolomiti