

## TEROLDEGO ROTALIANO DOC BOTTEGA VINAI

<b>General characteristics</b>	Teroldego is probably the oldest quality grape variety produced in Trentino; it is nominated even as far back as the end of the 15 <sup>th</sup> century. Its name probably derives from the German expression "Tiroler Gold" (gold of the Tyrol), for its intrinsic quality that led to describe it as "the Prince of wines of Trentino". The producers of this wine were among the first, in 1948, to form a consortium to control and safeguard the Teroldego Rotaliano; they were also the first, in 1970, to obtain D.O.C. recognition.
<b>Production Area</b>	Campo Rotaliano, north of Trento, in the <i>Comune</i> of Mezzolombardo on glacial soils featuring gravel brought down by the River Noce which, as a matter of fact, reproduces the characteristics of hill soils on the plain.
<b>Grape Variety</b>	Obtained exclusively from Teroldego grapes with a yield of 80 hl per hectare. It has a large three lobed leaf which is acutely dentate, irregular and with red autumnal colouring. The growth rate of the vine trained on the 'Trentina Pergola' is good and constant; the bunch is of average compactness, the skin is coriaceous with a purplish blush, and the pulp is juicy.
<b>Vinification and maturation</b>	It is made as red wine, with a maceration period of 8 – 10 days in stainless steel vats. The wine is then refined partly in barriques and partly in Slavonian oak barrels, but only for 6 months, in order to maintain the characteristic fruity notes of this variety.
<b>Analytical Data</b>	Alcohol: 13,00 % vol. Total acidity: 5 g/l Sugar-free extract: 29 g/l Residual sugars: dry
<b>Organoleptic characteristics</b>	It has an intense ruby red colour, with pronounced and lively violet lights while young. The bouquet is clear-cut, decidedly fruity with hints of raspberry and woodland fruits while it is young; with maturity, the bouquet develops more depth and new sensations, becoming ethereal, with more breadth yet individual at the same time. The taste is well-balanced and slightly tannic combined with robust and consistent body. It is smooth, round and full-bodied on the palate.
<b>Matching with food:</b>	Meat stews and mixed grilled meats.
<b>Serving temperature:</b>	16-18°C
<b>Allergens:</b>	Sulphites