

# Teroldego Rotaliano

**BOTTEGA  
· VINAI ·**

## WINE

Teroldego Rotaliano

## COUNTRY

Italy

## REGION

Trentino

## APPELLATION

Trentino DOC

## GRAPE

100% Teroldego with yields of 80 hl/ha. Hand-picked.

## VINEYARD

Campo Rotaliano, north of Trento, in the Comune 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. The area enjoys a continental/Alpine climate.

## VINIFICATION

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.

## REFINEMENT

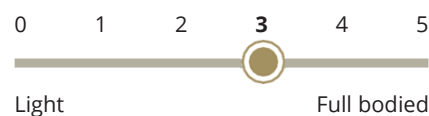
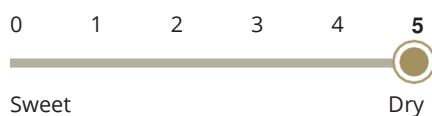
Oak cask

## DESCRIPTION

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.



### WINE STYLE



### ANALYSIS

Alcohol: 13,00 % vol.  
Total acidity: 5 g/l  
Residual sugar: < 1,5



### SERVING SUGGESTION

Temperature: 16-18 °C  
Pairings: Meat stews and mixed grilled meats.



### SIZES AVAILABLE

75 cl



### NOTES

Gluten Free



### ALLERGENS

Sulphites