

WINE

Teroldego Rotaliano

COUNTRY

Italy

REGION

Trentino

APPELLATION

Teroldego Rotaliano DOC
Superiore Riserva

GRAPE

100% Teroldego hand-picked with yields of 55 hl/ha

VINEYARD

From the vineyards located in the Campo Rotaliano in Trentino, in the municipality of Mezzolombardo. The land is alluvial on the gravelly deposits of the Noce River, fairly shallow, mainly loose and well drained.

VINIFICATION

Grapes are vinified using the technique for red wine making, at controlled temperatures no higher than 25 °C. After fermentation is completed, the wine is refined in barriques and casks for approximately 24 months. After bottling it is left to develop further in the bottle for another 6 months.

REFINEMENT

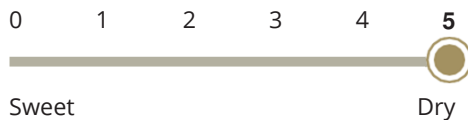
Barrique and oak cask

DESCRIPTION

Dense ruby red colour with violet lights. The bouquet features aromatic undertones of red berries and violets. Significant, well structured flavour, balanced and mouth-filling thanks to the mellow tannins. On the palate, the flavour has an intense aftertaste reminiscent of blackberries and blueberries.



WINE STYLE



ANALYSIS

Alcohol: 13,50 % vol.
Total acidity: 4.8 g/l
Residual sugar: < 1,5 g/l



SERVING SUGGESTION

Temperature: 16-18 °C
Pairings: Roast red meat,
game and matured cheese



SIZES AVAILABLE

75 cl



NOTES

Gluten Free



ALLERGENS

Sulphites