

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

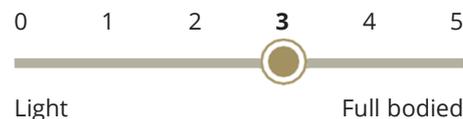
Oak cask

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