

Maso Cervara Teroldego Rotaliano DOC Superiore Riserva 2015 IL MASO

General description:	In Trentino's wine landscape, Teroldego has always played a prominent and prestigious role, which is why it is often called the "princely wine" of Trentino. To date, no one has been able to identify its origins with any certainty. Some experts claim that long ago, Teroldego, a vine grown in the Verona area, was brought to its current home of Campo Rotaliano while other experts argue that the variety originated in Trentino on the hills of Sorni. Others still suggest that the name Teroldego is derived from the German term "Tiroler Gold" – the Gold of the Tyrol. What is known for sure is that the name of this variety appears in literature in the 18 th century in the oenological writings of Michelangelo Mariani, historian of the Council of Trent.
Production area:	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.
Grape variety:	100% Teroldego, an indigenous Trentino variety. The yield per hectare is limited to no more than 8,000 kilograms of grapes per hectare.
Production techniques:	Grapes were harvested by hand at the end of September and vinified using the technique for red wine making, at controlled temperatures no higher than 25 °C. After fermentation was completed, the wine was refined in barriques and casks for approximately 24 months. Bottled in February 2018 it was left to develop further in the bottle for another 6 months.
Analysis:	Alcohol: 13.50 % vol. Total acidity: 4.80 g/l Net dry extract: 31.10 g/l Residual sugars: dry
Wine 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.

Food pairings: Roast red meat, game and matured cheese

Serving temperature: 16 – 18°C

Allergens: Sulphites