

Teroldego Rotaliano Trentino

Istituto Agrario San Michele all'Adige



CLASSIFICATION D.O.C.

TYPE Red

REGION Trentino

PROVINCE Trento

GRAPE VARIETY Teroldego

TYPE OF FARMING Double Trentino pergola-breeding

cultivation

HARVEST Manual, around the end of

September.

VINIFICATION

Traditional red wine vinification process with maceration for 10 days at a temperature of 25°C.

MATURATION

Aged for 6 months in oak barrels.

TASTING NOTES

Ruby red colour with violet highlights; fruity, vinous aroma; an extremely elegant taste that is pleasantly tannin-rich.

Excellent with risotto, is enhanced especially with red meats and strong cheeses.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.