

## Teroldego Rotaliano Teroldego Rotaliano DOC

GRAPE:	Teroldego Rotaliano
PRODUCTION AREA:	Piana Rotaliana, just north of Trento
ALTITUDE:	200 metres above sea level
SOIL TYPE:	Deep, loose-packed sandy soil deposited by the rivers Noce and Adige
TRAINING SYSTEMS:	Overhead trellis
PLANTING DENSITY:	3,000 - 3,500 vines per hectare
HARVEST PERIOD:	Late September
ALCOHOL CONTENT:	13% vol.
SERVING TEMPERATURE:	16 - 18 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years
BOTTLES PER CASE:	6
FORMAT (CL):	75

### TECHNICAL INFORMATION

Red-wine vinification, with skin contact and alcoholic fermentation in stainless steel at a controlled temperature of 24 - 28 °C for 8 - 10 days, followed by malolactic fermentation. Ageing part in steel and part in wood to meld the wine's freshness and approachability with the intensity of its sensations on the palate.

### TASTING NOTE

An intense ruby red flecked with intriguing purplish highlights ushers in classic Teroldego aromatics of attractively spice-edged violets with red and black fruits, faithfully reprised on a palate that flaunts outstandingly balanced flavour and mouthfeel.

### FOOD MATCHINGS

A superb partner for the cold meats and cheese platters of the traditional Trentino kitchen and a marvellous choice with red meat roasts or game served with the local polenta.

Teroldego

