



TEROLDEGO ROTALIANO D.O.C.

Grape varieties

100% Teroldego carefully selected from the exclusive areas of Mezzolombardo

Production technique

The must, obtained from selected fully ripened grapes, is fermented for about 10 days at 30°C.

Once malolactic fermentation and the various racking stages are complete, the wine is aged for around 4 months in large barrels of high quality oak.

Wine description

Colour: Intense ruby red with violet reflections, turning garnet with age.

Nose: intense and ample, with typical violet aromas.

Palate: dry, warm, slightly tannic and well balanced.

Winemaker's recommendations

Due to its good structure, it is a perfect companion for game and braised meats.

Serve at a temperature of 18 °C.

A.V.B. 12,5%