

Teroldego Rotaliano

MASTRI VERNACOLI

WINE

Teroldego Rotaliano

COUNTRY

Italy

REGION

Trentino

APPELLATION

DOC Rotaliano

GRAPE

100% Teroldego. Hand-picked.

VINEYARD

The Campo Rotaliano area, at the confluence of the Noce and Adige rivers, around the towns of Mezzolombardo, Mezzocorona and Grumo di San Michele all'Adige.

VINIFICATION

The traditional method for making red wine is used with medium-long length maceration (8-9 days) on the skins. This is followed by a stay in stainless steel tanks and moderate ageing (5-6 months) in oak barrels.

REFINEMENT

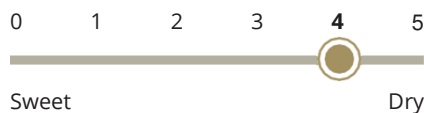
Stainless steel and oak cask

DESCRIPTION

Bright, shiny ruby red colour which with ageing develops characteristic orange tinges. Clean nose, typically fruity (hints of raspberry and banana) when young, which then with age becomes more complex and ethereal. Dry, pleasantly structured palate, with suave and elegant balance.



WINE STYLE



ANALYSIS

Alcohol: 12,50 % vol.
Total acidity: 5,0 g/l
Residual sugar: 3 g/l



SERVING SUGGESTION

Temperature: 16-18 °C
Pairings: Meat stews and mixed grilled meats.



SIZES AVAILABLE

37,5 cl, 75 cl



ALLERGENS

Sulphites



NOTES

Gluten Free