

TEROLDEGO ROTALIANO

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Name

Teroldego Rotaliano d.o.c.

Vines

Teroldego

Production technique

The handpicked grapes are vinified with classical fermentation on the skins at a controlled temperature. The wine is subsequently aged in steel and large barrels and then bottled at the beginning of the summer.

Organoleptic qualities

Deep ruby red colour tending to garnet, with a fragrant aroma and characteristic hints of red undergrowth fruit. It is sufficiently tannic, with a dry, subtle taste and slight hint of almond.

Alcohol content 12,50%vol

Food combination and serving

Serve with grilled meat dishes and slightly spicy cheeses, also enjoyable as a conversation wine. Serve at 16-18° and drink within 3 years.

