



*Teroldego is an autochthonous vine cultivated only in the “Piana Rotaliana”, an alluvial plain crossed by the stream Noce and the river Adige with a fertile and well-drained soil. This area was defined by Cesare Battisti as “the nicest vine garden in Europe” and it is ideal to exalt the typical features of this excellent vine. Teroldego has been defined “the prince of Trentino”, mainly due to its organoleptic qualities, that place this red wine at the top level of the oenological production of this area.*



## ***TEROLDEGO ROTALIANO*** ***d.o.c.***

<b><i>Grape:</i></b>	100% Teroldego
<b><i>Place of origin:</i></b>	Vineyards of the area called BROILET
<b><i>Average age of the vineyards:</i></b>	45 years
<b><i>Cultivation system:</i></b>	Typical Trentino pergola
<b><i>Plants pro hectare:</i></b>	2.800 stumps
<b><i>Soil:</i></b>	Stony, gravely, soft, rich and well-drained
<b><i>Grape-harvest:</i></b>	Last days of September
<b><i>Vinification and maturation:</i></b>	Fermentation under controlled temperature of about 30° C for 12 days and pumping over twice a day. After the fermentation, the wine is poured into wood, where it undergoes the process of malo-lactic fermentation. The assembling of different woods is carried out before bottling.
<b><i>Analytic data:</i></b>	Alcohol: 12.50% vol. - Total acidity: 5.10 g/L - pH: 3.62 - Sugar: 1.4 g/L - Dry extract: 27.50 g/L
<b><i>Colour:</i></b>	Ruby red with purple glints
<b><i>Fragrance:</i></b>	Intense, fruity of raspberry and blueberry, full and ethereal
<b><i>Flavour:</i></b>	Dry, savoury and full-bodied, well structured
<b><i>Gastronomy:</i></b>	It suits grilled pork and roast meat, game or mature cheese
<b><i>Wine-making Expert:</i></b>	Mauro Dolzan
<b><i>Temperature:</i></b>	18° C