

## Teroldego

**Classification:**

TYPICAL GEOGRAPHICAL INDICATION OF THE DOLOMITES

**Blend of grapes:**

Teroldego 100%

**Cultivation area:**

This vine is grown on the foothills along the Adige River between Sabbionara and Avio.

**Grape harvest:**

The red grape of this wine is harvested in the third ten days of September, strictly by hand and choosing the best grapes.

**Vinification:**

Vinification occurs in the vinificator for the maceration of the grapes and subsequent red vinification through frequent pumping and delestage processes. Fermentation is followed by racking and a first decantation. After that, the wine is poured into tanks of reinforced concrete and large wooden barrels where malolactic fermentation takes place. This wine is matured and aged for 12 months before bottling.

**Sensory profile**

The deep-red color of this wine boasts violet hues. It is characterized by a classic fragrance of violet flower intertwined with hints of red fruits such as plum. It expresses its authenticity to the palate, drawing its strength from the tannins in its warm, soft and velvety body.

**Pairings:**

This wine goes well with grilled meat, slightly aged cheeses, as well as classic dishes such as “canederli” pasta and ragout, or simply with any dish throughout the meals, thanks to its great appeal.

**Serving temperature:**

18° C

**Bottle and content:**

750 ml Bordolese med bottle

**Packaging:**

Six-bottle pack with vertically stored bottles.

