



ROTALIANA
CANTINA IN MEZZOLOMBARDO

Lagrein DOC TRENTO

A lively red, offering juicy berry flavors and bright acidity. It shows mineral notes and fresh finish, signature features of the grapes cultivated in Campo Rotaliano vineyards.

Alcohol: 12,50% vol

Total acidity: 5,20 g/l

Sugar: 2,0 g/l

Dry extract: 18,80 g/l

Year: 2018

Wine Style: Fresh and dry red wine

Grapes: lagrein

Vineyards:

The best selected vineyards, mainly located in the Campo Rotaliano

Soil:

Light soil, not very deep, with a supporting structure of pebbles and gravel

Harvest:

The grapes are picked by hand since late September

Fermentation & ageing:

Classic red vinification with fermentation in steel containers, to maintain freshness and liveliness

Bottle ageing:

For up to 4 months

When to drink it:

Drink it young to enjoy its fruity aromas and fresh finish



Formati:



750 ml.



Colour
ruby red



Nose
red berry, violet and spice notes



Taste
fresh and fruity, intense, with lingering finish



Wine Maturity
ready



Food pairing

Bean soups with smoked notes, roast pork and game dishes, hard cheeses



Serving Temperature

16-18°C