



ROTALIANA
CANTINA IN MEZZOLOMBARDO

Clesuræ DOC TEROLDEGO ROTALIANO

It is crafted from carefully selected grapes to yield a real Teroldego Rotaliano, an easy-drinking wine, combining the international taste with the highly characteristic and unmistakable class of Teroldego Rotaliano. Acclaimed as one of Italy's wine stars, it stands out for a winning combination of brightness, smooth texture and complexity. Clesuræ Project: [learn more](#)

Alcohol: 14.50 % vol.

Total acidity: 5.33 g/l

Sugar: 0.30 g/l

Year: 2013

Wine Style: Dry, powerful red wine

Grapes: 100% teroldego

Vineyards:

In the heart of the Rotaliana Plain, where double pergola vines have an average age of 50 years. A yield of 90 quintals per hectare allows to obtain top-quality grapes

Soil:

Always well drained soil, supported by a rich multi-layered structure of pebbles, gravel and sand

Harvest:

The grapes are picked by hand between the end of September or the beginning of October

Fermentation & and ageing:

Fermentation in French oak vats and ageing in new French oak barrels for at least 24 months

Bottle ageing:

At least 24 months

When to drink it:

It can maintain and enhance its unique characteristics in the bottle for decades. Ready to drink, it may surprise you with the mellowness that only time can bestow. Something to hide and forget in the cellar for long



Formati:



750 ml.



Colour

deep ruby red



Nose

dried currant and sweet spice notes, mocha and dark chocolate accents



Taste

smooth and long with refine tannin



Wine Maturity

ready



Food pairing

Different cuts of steaks, game dishes and mature cheeses. A meditation wine



Serving Temperature

It is recommended to uncork the bottle several hours before serving. Serving Temperature 18-20°C