



**ROTALIANA**  
CANTINA IN MEZZOLOMBARDO

## Teroldego Novello IGT VIGNETI DELLE DOLOMITI

Born to meet the new trends in consumer tastes for young, fruity and ready to drink wines, it is vinified quickly, via carbonic maceration of the whole grape clusters. Ideal for cold autumn afternoons with friends around a fireplace, it shows lively acidity and bright fruit flavors, signature features of teroldego grapes.

**Alcohol:** 12,0% vol

**Total acidity:** 5,10 g/l

**Sugar:** 4,0 g/l

**Year:** 2021 available since October 30th

**Wine Style:** Red Novello wine, lively and fruity

**Grapes:** 100% teroldego

### Vineyards:

In Campo Rotaliano area, using the double Trentino pergola training system

### Soil:

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

### Harvest:

The grapes are picked in early September

### Fermentation & and ageing:

Vinification by 100% carbonic maceration of whole Teroldego grapes alone

### Bottle ageing:

10-12 days, when it reaches its peak

### When to drink it:

Drink now through next spring to enjoy its fruity aromas and flavours



Formati:



750 ml.



### Colour

ruby red with bright purple hues



### Nose

fragrant dried violet, raspberry and cherry notes



### Taste

fresh and fruity, with lively character



### Wine Maturity

young/ready



### Food pairing

Bean soups, cold cuts and medium-hard cheeses, Autumn fruits



### Serving Temperature

14-18°C