ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENTINO

LAGREIN CORTUTA

Obtained from selected grapes sourced in the wonderful vineyards of Campo Rotaliano, it is a wine of considerable refinement, rich and wonderfully balanced, aged for about 24 months in small oak barrels.

deep ruby red

black currant and sweet spice aromas

long and creamy finish

OTHER INFORMATION

Vineyards:
In Campo Rotaliano, using the double and simple Trentino pergola training system
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 & and ageing:
Classic red vinification with fermentation in steel containers and short ageing in small French oak barrels for about 24 months
Bottle ageing:
For up to 6 months
When to drink it:
Wonderfully balanced, it combines fresh acidity and smooth texture when still young. After cellaring, it becomes a round, supple red

FOOD PAIRING

Different cuts of steaks, game dishes and mature cheeses.

Year: 2022
Wine style: Dry, full-bodied red wine
Grapes: Lagrein
Alcohol: 13.50 % vol.
Total acidity: 5.47 g/l
Sugar: 0.3 g/l
Serving temperature: 10-12°C
Wine maturity: ready

Contains sulfites