



ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENINO

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.

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

Year: 2018

Wine style: Dry, full-bodied red wine

Grapes: Lagrein

Alcohol: 14.0 % vol.

Total acidity: 5.26 g/l

Sugar: 1.0 g/l

Serving temperature: 10-12°C

Wine maturity: ready



deep ruby red



black currant and sweet spice aromas



long and creamy finish

FOOD PAIRING

Different cuts of steaks, game dishes and mature cheeses.