ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TEROLDEGO ROTALIANO

SUPERIORE RISERVA

It is obtained from selected grapes sourced in the best vineyards of Campo Rotaliano, where the vines have an average age of over 40 years. It combines bright acidity with silky smooth texture, offering fruit and herbal notes mixed with light vanilla aromas. A sleek, harmonious red, beautiful expression of Teroldego Rotaliano elegance and finesse.

OTHER INFORMATION

Vineyards:
In some of the best areas of Campo Rotaliano, like Pasquari, Novali and Pozze, using the double Trentino pergola training system
Soil:
Always well drained soil, supported by a rich multi-layered structure of pebbles, gravel and sand
Harvest:
The grapes are picked by hand since late September
Fermentation & and ageing:
Fermentation in steel containers and ageing in French oak barrels for at least 24 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, with warm cherry preserve, vanilla and sweet spice aromas and flavours

- ruby red with garnet hues
- notes of cherry, cherry preserve and vanilla
- smooth, with a long and spice-filled finish

FOOD PAIRING

Roasted red meats, hard and mature cheeses.

Year: 2023
Wine style: Dry, full-bodied red wine
Grapes: 100% teroldego
Alcohol: 13.50 % vol.
Total acidity: 5.44 g/l
Sugar: 0.30 g/l
Serving temperature: 18-20°C
Wine maturity: ready

Contains sulfites