ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TEROLDEGO ROTALIANO

TEROLDEGO ROTALIANO ROSATO

This full bodied rosé, with its beautiful bright pink coral colour, is framed around a core of teroldego, resulting in a food friendly wine, made for everyday enjoyment. It is also the right fit for friends night out and stands out for its rich texture and bright fruit flavors.

OTHER INFORMATION

Vineyards:
In the best vineyards of Campo Rotaliano, using the double Trentino pergola training system
Soil:
Light soil, not very deep, with a supporting structure of pebbles and gravel, rather fertile
Harvest:
The grapes are picked by hand since early September
Fermentation & and ageing:
The must is obtained partly by direct pressing of grapes, and partly with the pumping over process. Fermentation occurs in small new wood barrels and in steel containers, always with the wine lying on its yeasts for 5 months
Bottle ageing:
At least 3 months
When to drink it:
Drink it young

Year: 2025
Wine style: Dry, full-bodied rosé wine
Grapes: 100% teroldego
Alcohol: 12.50 % vol.
Total acidity: 7.46 g/l
Sugar: 0.30 g/l
Serving temperature: 10-12°C
Wine maturity: ready

Contains sulfites

- pink coral
- strawberry, raspberry and pomegranate notes
- crisp and rich

FOOD PAIRING

Risotto and first courses with meat sauce, medium-hard cheeses and cold cuts. An ideal aperitif.