



Teroldego Rotaliano

-Istituto Agrario San Michele all'Adige-



Italy
Trentino
Trento



VINIFICATION

Traditional red vinification with 10 days of maceration at a temperature of 25 °C.



CLASSIFICATION

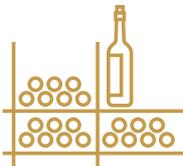
D.O.C.

WINE TYPE

Red

ALC./VOL.

13%



AGEING

Aged for 6 months in oak barrels.



VITIGNO

Teroldego

FARMING SYSTEM

Double Trentino pergola training system

HARVEST

Manual, late September



TASTING NOTES



Ruby-red in colour with violet reflections.



Vinous and fruity bouquet.



On the palate it is extremely elegant and pleasantly tannic.