

TEROLDEGO ROTALIANO DOC



VINEYARD & PRODUCTION INFO

Soil composition: alluvial and silty-loam soils

Training method: double Trentino pergola

Elevation: 328 ft a.s.l.

Vines/ha: 3,000 vines/ha

Vines age: 20-25 years

Harvest time: end of September

First vintage: 1982

Production: 50,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Teroldego

Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 68-75 °F

Maceration

Technique: with pump-overs

Length: 12 days

Malolactic fermentation: yes

Aging

Container: 90% stainless steel tanks, 10% large barrels

Wood: French oak

Length: 8 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 3 g/l

Acidity: 5.40 g/l

Dry extract: 27 g/l



FOOD PAIRINGS

Teroldego is a demanding and intriguing wine that pairs well with red meats, tongue, stewed snails, boiled meats, and aged cheeses.

To be tried with “carne salada” and Teroldego risotto.



TASTING NOTE

Intense ruby-red color with violet reflections.

A very distinctive, characterful bouquet, pleasantly fruity, recalling raspberries, sour cherries, pomegranate, and blackberries, with floral notes reminiscent of violets.

Dry flavor with balanced tannins, a robust, strong, well-structured body, and persistent, savory finish.

PRODUCER PROFILE

Estate owned by: Togn Family

Winemaker: Pasolli Goffredo

Total land under vine: 150 ha under contract

Winery production: 500,000 bts

Region: Trentino (Italy)

