



TEROLDEGO ROTALIANO TRENINO DOP

WINE DESCRIPTION

In the framework of the Trentino's enology, Teroldego has always played a role of great prestige. The vast flat area in the province of Trento known as the Campo Rotaliano has proved to be a highly favorable habitat for the varietal. Thanks to Teroldego Rotaliano's fine sensory qualities and the outstanding techniques applied in cultivating the grapes and making the wine, its reputation has grown throughout the centuries, as was recognized in 1971 with the assignment of the official DOC (Denominazione di Origine Controllata), now referred to as DOP (Denominazione di Origine Protetta).

TASTING NOTES

Intense ruby red color. Bright nose of ripe raspberry, blackberry, pomegranate, distinct sweet earth and tobacco. The palate is characterized by smooth texture with notes of black cherries, black raspberry, earth, and a touch of spice with ample acidity and medium tannins.

FOOD PAIRING

Pairs well with vegetarian dishes, fish, poultry, pork and beef.

VINEYARD & PRODUCTION INFO

Vineyard location:	Mezzocorona and Mezzolombardo (Campo Rotaliano)
Soil composition:	Alluvional plain, loam
Training method:	Double pergola
Elevation:	100 m a.s.l.
Exposure:	South east
Vines/Ha:	3,500/Ha
Age:	20-25 years
Harvest time:	Hand picking/September
First vintage:	1980
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Teroldego
Fermentation container:	Stainless steel tanks/ 15 days at 77-86°F
Maceration technique:	On the skins for 10-15 days
Aging container:	90% stainless steel tanks, 10% barriques and tonneaux
Length of aging:	8 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	3 g/L
Acidity:	5.5 g/L
Dry extract:	26 g/L

PRODUCER PROFILE

Estate owned by: Togn family
Winemaker: Goffredo Pasolli
Total acreage of vine: 124 (50 Ha)
Winery Production: 500,000 bts
Region: Trentino Alto Adige

