

## **TEROLDEGO**

appellation: IGT Vigneti delle Dolomiti Teroldego.

grape variety: Teroldego.

average vineyard age: 15 - 20 years.

soil: Limestone/ sandy silt.

winemaking: Hand-harvested with careful selection of the best bunches in the vineyard, light

crushing, fermentation on the skins in stainless steel tanks with pumping over and délestage for about ten days. Malolactic fermentation in stainless steel tanks and

ageing in oak barrels. Bottle-ageing for 3 months.

tasting notes: Intense red colour with purplish highlights. Notes of fresh red fruits (cherry,

raspberry, blueberry). The palate is tannic with a dry body, offering hints of almond.

average production: 10.000 bottles/year.

