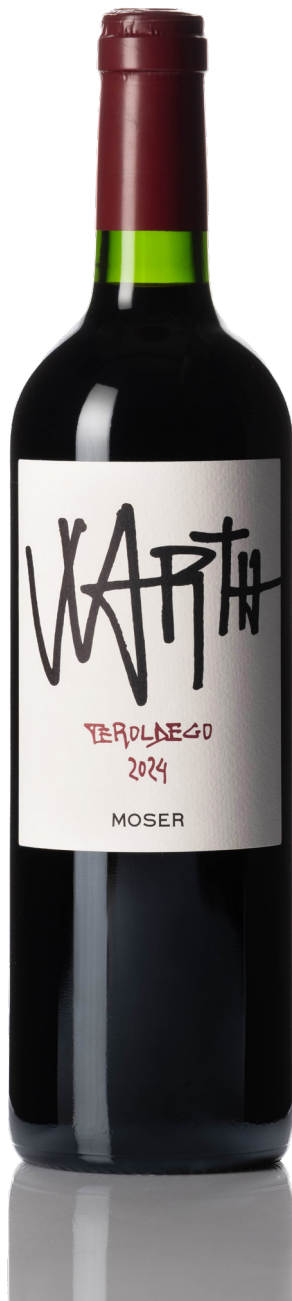


# VARTH

TEROLDEGO  
2024

The Sorni vineyard, which has been in the family for decades, represents our best terroir for producing wholesome and well-balanced Teroldego grapes from long-lasting vines. The chalky soils, the constant Ora del Garda breeze, the altitude of 300 metres combined with a careful management of the vineyard allow us to obtain grapes rich in anthocyanins and ripe tannins that are ideal for ageing red wines.



appellation:

IGT Vigneti delle Dolomiti Teroldego.

grape variety and vineyard location:

Teroldego grapes, sourced on the Sorni vineyard, in the Adige Valley.

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, slightly savory.

production:

11,300 bottles.