



# TEROLDEGO VIGNETI DELLE DOLOMITI IGT

## Grapes

Teroldego 100%

## Production area

Valdadige

## Vinification

In order to obtain an authentic Teroldego, we use very high quality grapes and a careful vinification process, capable of maintaining its characteristics. Fermentation in steel tanks at a temperature of 22 - 24 °C.

## Description

With an intense red color and nuances that tend to garnet, this wine is characterized by a fruity bouquet with clear notes of red fruits. On the palate it is full-bodied, with excellent structure and a persistent finish.

## Food pairing

Roasted red meat and aged cheeses

## Serving temperature

18°-20°C

## Bottle

Bordolese Imperiale

## Characteristics

Alcohol: 13% vol.

Residual sugar: 6 g/l