

Il Casato

Teroldego Vigneti delle Dolomiti IGT

Vinification

In order to obatin 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 Pairings

Ideal with roasted red meat and aged cheese.

Teroldego	**Valdadige**	**18-20 °C**	**Alcol: 13.5%** **Zuccheri: 3 g/l**