



TEROLDEGO VIGNETI DELLE DOLOMITI IGT

Grapes

Teroldego

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: 13,5% vol.

Residual sugar: ca. 3 g/l