



TERRE DEL FÖHN

## TEROLDEGO VIGNETI DELLE DOLOMITI IGT

### PRODUCTION AREA

Trentino – Piana Rotaliana and hills of Trento (300 m).

### SOIL VARIETY

Alluvial – muddy

### TRAINING SYSTEM

Pergola trentina

### GRAPE VARIETY

Teroldego 100%. Harvest by hand.

### VINIFICATION

Traditional red-wine fermentation on the skins.  
Refining first in stainless steel vats then in bottle for some months.

### ORGANOLEPTIC CHARACTERISTICS

Colour: intense ruby red with purple highlights.  
Bouquet: intense, fruity with blackberry and bilberry notes.  
Palate: full, warm with a rounded softness.

### ALCOHOL LEVEL

13,00 %

### GASTRONOMIC SUGGESTIONS

Roasted red meats, grilled meats and strongly flavoured cheeses.

### SERVING TEMPERATURE

16-18 °C

Available in cases of 12, 750 ml bottles.

