



redondèl



Name: Teroldego Rotaliano d.o.c.

Grape: 100% Teroldego

Production Area: Campo Rotaliano -
Mezzolombardo - Trentino

Altitude: 230 m.a.s.l.m.

Soil type: Dolomitic-calcareous

Cultivation system: Raised pergola

Harvest: end of September and beginning of
October.

Type of cultivation: Organic certification.

Fermentation tanks: Steel barrel.

Maturation: 3 to 5 years in large oak and
chestnut barrels.

Malolactic fermentation: Gira.

Residual sugars: Dry.