

TEROLDEGO ROTALIANO

DENOMINAZIONE
DI ORIGINE CONTROLLATA



AREA OF ORIGIN

Piana Rotaliana, more specifically the land at the corner going from the Rocchetta – Val di Non mouth to the Adige river, on what used to be the old bed of the Noce mountain stream, which was diverted to the south in 1854. This gives the Piana Rotaliana the special features of a hilly terrain: below a thin layer of soil, we find several metres, variously stratified, of gravel, sand and pebbles brought down to the valley by the waters of the Noce stream when there were no banks to contain it

VINE

Teroldego

WINE MAKING

red, with a good stay on the marc

AGING

12 months in big oak barrels

REFINING

6 months in the bottle

LIFE

5 years in suitable locations - cellars

COLOUR

strong ruby red

FLAVOUR

fruity, with a scent of blackberry and raspberry

TASTE

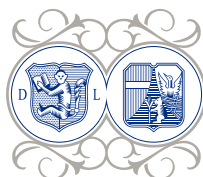
full and long lingering, full bodied and pleasantly tannic

SERVE AT

16 - 18°C

GOES WELL WITH

roasts and game; ideal with mature cheese



DORIGATI

1858

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