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TEROLDEGO ROTALIANO DOC

PRODUCTION AND VINIFICATION AREA

It originates from vineyards located in the Campo Rotaliano, cultivated with the simple pergola trentina system on alluvial and silt loam soils. After maceration and fermentation at a controlled temperature, the wine is racked and transferred into steel tanks for aging. It is then transferred into big oak barrels for a short time.

GRAPE VARIETY

The bunch is medium-sized, elongated, sometimes with two small wings; the berry is medium-sized, regular, blue-black, with a juicy, sweet and sourish pulp. The leaf is big, pentagonal, with three lobes; it turns red in autumn.

SENSORY EVALUATION

Deep ruby red colour with violet hues.

The aroma is very distinctive and intense, pleasantly fruity, reminiscent of raspberry, morello cherry, pomegranate and blackberries, but also flowery, with notes reminiscent of violets flower.

The flavour is dry, with a well-balanced tannicity, full-bodied, strong and rich, sapid with a persistent finish.

WHEN TO DRINK

The best time to take full advantage of its fresh and fruity notes it is within two years after bottling.

FOOD PAIRING

Teroldego wine is a challenging and intriguing wine, it pairs well with red meat, beef tongue, stewed snails, boiled meat and aged cheeses. A must try with "carne salada" and "Teroldego risotto".

SERVING TEMPERATURE

18° C. We recommend to open it few minutes before serving.