



## CANTINA D'ISERA

### Teroldego

Vigneti delle Dolomiti - IGT

The Teroldego is an autochthonous vine of Trentino that is extensively grown in the base of the valley of the Rotaliana plains and on the hills of the Etschtal valley. The Teroldego Cantina d'Isera flaunts an intense ruby red colour bursting with purplish hues. With a fruity nose, it recalls the small fruits of the forest undergrowth, blending with floral notes recalling the violet. To the palate, it is soft, full, slides over easily and is particularly persistent. Recommended serving suggestions include full-flavoured red meats that are spiced or grilled, game and hard cheeses. Serve at 16-18°C, if possible after decanting.

**Vine:** Teroldego

**Production area:** Hills in the municipality of Isera

**Exposure and altitude:** EAST, SOUTH-EAST, 200 - 400 metres above sea level

**Soil composition:** gravelly, limy, sandy-clay basaltic, typical of the municipality of Isera

**Training system:** Trentino simple pergola – Guyot

**Plantation density:** 5,000 vines/hectare

**Vinification:** Manual harvest during the second half of September. Red vinification and fermentation at controlled temperatures in stainless steel tanks. Refinement in concrete vats and steel tank before bottling.

