



ENDRIZZI

VINO E CULTURA DAL 1885

TEROLDEGO ROTALIANO
DOC SUPERIORE RISERVA

Varietal profile Teroldego, native Trentino grape variety.

Vineyard Old vineyard in the borough of Mezzocorona. Vine training in the traditional Trentino pergola style on gravelly soils with a thin, fertile layer of humus. Warm microclimate with pronounced differences between day and night temperatures.

Yield per hectare 80 hl

Picking Handpicking of the best grapes after cluster thinning in the summer.

Production The grapes are fermented for 10 days at a controlled temperature followed by malolactic fermentation in barriques with further refinement in large oak barrels.

Description Intense ruby-red color, fruity robust aroma and a harmonious bouquet reminiscent of raspberries and plums with traces of chocolate. A full-bodied wine with balanced tannins. And with a long finish.

Food recommendations A heavy, yet velvety wine that goes well with all meats, venison, and tangy cheeses.

AVERAGE CHEMICAL ANALYSIS

Alcohol
13,0 %

Residual sugar
2,5 g/l

Total acidity
5,5 g/l

Extract
27 g/l

Recommended serving temperature
18° - 20°

Ageing potential
10 years

