



# ENDRIZZI

CULTURA DEL VINO DAL 1885

## TEROLDEGO ROSATO

VIGNETI DELLE DOLOMITI IGP

**Varietal profile** Teroldego, native Trentino grape variety.

**Vineyard** Vine training in the traditional Trentino pergola style in the hilly area of Pressano.

**Yield per hectare** 90 hl

**Picking** Selective handpicking in crates from plants, which have been partially cluster thinned.

**Production** The old tradition of making a rosé from Teroldego was taken up again. The must is separated from the pulp after a few hours and is refined in stainless steel for a few months.

**Description** Vibrant rosé color. Fresh and fruity, with aromas of violets and raspberries. A dry, soft, and elegant wine.

**Food recommendations** Recommended as an aperitif, excellent companion to delicate meats or mild cheeses and fish.

### AVERAGE CHEMICAL ANALYSIS\*

Alcohol  
12,0 %

Residual sugar  
5 g/l

Total acidity  
6 g/l

Extract  
20 g/l

Recommended serving temperature  
4°

Ageing potential  
Best soon after bottling



\*The information may vary according to the vintage