

I DOSSI

Teroldego



Grape Varieties: 100% Teroldego

Name: Teroldego della Vallagarina

Production Area: Vallagarina Veronese Trentina

Collection Method: by hand

Vinification and Aging: the grapes are delicately destemmed and pressed. Fermentation takes place with maceration on the skins in thermo-conditioned stainless steel containers. Several pumping overs are carried out to extract color and aroma from the skins. Maturation takes place in large wooden barrels, where malolactic fermentation also takes place.

Colour: intense ruby red

Bouquet: intense, fruity, accompanied by hints of red fruit and small black fruits

Flavour: intense, very pleasant for the fruity notes.

Gradation: 14 % vol.

Gastronomic combinations: thanks to its personality it lends itself well to red meat dishes, roasts, medium and long-aged cheeses.

Service Temperature: 18 °C