

# I NATIVI

## TEROLDEGO

ROTALIANO D.O.C.



### DOC ROTALIANO

The growing area is called 'Campo Rotaliano' which was formed over millenniums from gravel deposited by the Noce stream, which formed banks of detritus and causing the area to drain. Due to the special nature of the soils Teroldego grown here is very unique in character.

### GRAPE VARIETY

Teroldego, a native Trentino variety and prince among local vines. The most prestigious examples come from the area where the Noce River runs into the Adige River (Mezzolombardo / Mezzocorona / San Michele).

### ANALYTICAL DATA

Alcohol 12,5% vol.  
Acidity 5 g/l.

### WINEMAKING

The grapes are gently crushed and the juice undergoes a prolonged fermentation in contact with the skins, before it is pressed. After the malolactic fermentation, the wine is aged in oak wooden barrels of various capacity for a few months before it is prepared for the bottling.

### DESCRIPTION

Deep ruby in colour, reminiscent of violets on the nose together with roasted almonds and liquorice, rich on the palate, full-bodied and long.

### GOES WELL WITH

The combination of soil and grape variety yield a top-quality wine which is nevertheless very easy to enjoy on its own. It is an excellent partner for roasts and other red meat dishes as well as numerous other rich substantial dishes. Serve at 18-20°C. Will keep well for 3-5 years.