

Heredia Teroldego

Vigneti delle Dolomiti

INDICAZIONE GEOGRAFICA TIPICA

In the past we used to denominate a wine with its grape variety, instead of its geographic origin, not considering that a grape variety will never give quality results if it does not find the suitable growing conditions.

The Dolomites are shared between the provinces of Trento, Bolzano and Belluno, and this is the area, where the grapes used for this wine are grown. The mountains and the rivers have defined the cultivable areas; Teroldego prefers light and permeable soils, such as the alluvial soils.

This wine has been defined the “Prince of Trentino”, as it is one of the main local grape varieties of the region; its name comes from the toponym “Le Teroldeghe”, an old area mentioned in the texts of the 15th century.

The grapes are de-stemmed and crushed. The juice undergoes the fermentation under controlled temperature with the skins for about 2 weeks. Thereafter the wine undergoes the malolactic fermentation, which aims to reduce the acidity. The wine ages in wood and stainless-steel tanks.

Ruby red in colour, vinous on the nose with hints of violet, red fruits, and a light balsamic note. Dry on the palate, with elegant tannins.

IT GOES WELL WITH

An ideal partner for red meats and roasts.

Serving temperature di 17-18°C.



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| ALCOHOL | 13 % vol. |
| TOTAL ACIDITY | Ca. 5,5 g/l |
| APPELLATION | Vigneti Delle Dolomiti Indicazione Geografica Tipica |
| COLOUR | Red |
| GRAPE VARIETY | Teroldego, various clones |
| TOTAL PRODUCTION | “15.000 bottles” |
| PRODUCTION AREA | Provinces of Trento, Belluno and Bolzano |
| EXPOSITION | South, south-west |
| SOIL | Alluvial, middle texture |
| TRELLISING SYSTEM | Pergola |
| NUMBER OF VINES PER HECTAR | 3.000 |
| MEDIUM AGE OF THE VINES | 10/25 YEARS |
| PRODUCTION PER HECTAR | 77 hl /ha |
| TIME OF THE HARVEST | Middle of September |

