



CANTINA A. MARTINELLI 1860

“SINGLE BARREL”

TEROLDEGO ROTALIANO DOC

The wine is bottled in the new year without undergoing clarifying or filtration. It is the youngest wine of our production and the most representative of the grape variety. It expresses the typical characteristics of a young Classic Teroldego Rotaliano, small red fruits, followed by balsamic and spicy notes.

GRAPE VARIETY: Teroldego (100%)

CLASS: Teroldego Rotaliano DOC

PRODUCTION AREA: Mezzocorona (TN) Italy

ALTITUDE: 230 metres asl

TERROIR: Light, Alluvial / Calcareous

CLIMATE: Alpine continental, cold winters and hot summers with frequent thermal shocks

YIELD PER Ha: 100 tons

DENSITY: 3500 plants per ha

VINEYARD TYPE: Double pergola

ANNUAL PRODUCTION: 0,25 ha - 2000 bottles

WINEMAKER: Andrea & Giulio Martinelli

HARVEST: Hand picked in 15kg cases in the second half of September

WINEMAKING: The grapes are selected by hand on the sorting table after destemming. Fermentation occurs in 10hlt steel tanks for 10/15 days. Selected yeasts and battonage.

AGEING: 30hlt French oak barrel for one year. Unclarified and unfiltered.

REFINING: 6 months in the bottle

STORAGE: Over five years

COLOUR: Full, intense ruby red

AROMA: Intense and persistent characterized by aromas of fruity blackcurrant and blackberry, with a slight spiciness of leather, caramel and balsamic.

TASTE: Dry, good freshness and flavour, very structured, quite tannic, soft and velvety, very persistent.

COMPOSITION: Alcohol (14%) - Sugar (0 g/l) - Acidity (5,95g/l) - SO2 (60mg/l)



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