

# TEROLDEGO ROTALIANO DOC



## DESCRIPTION

*Blend:* 100% Teroldego Rotaliano

*Age of vineyard :* over 40 years

*Density:* double pergola. 3700 plants per hectar.

*Nature of soil:* 220m a.s.l. alluvional, dolomite/limestone.

*Winemaking:* grapes are handpicked in 15kg and 200kg crates and manually selected on the sorting table; fermentation in 30hlt oak casks and 1000kg tanks.

*Aging:* 18 months in wood, Barrique Tonneau and 30hlt casks.

*Production:* 8/9 tons per hectare

Our Teroldego is produced in the historic vineyards at the edge of the estate. The vines are carefully pruned, the clusters thinned appropriately so as to obtain a perfect balance between yield and quality and when ready in the early morning the grapes are harvested by hand and transported with the utmost care. After delicately destemming, each grain is chosen on the sorting table before being moved to the fermentation tanks. After a day of maceration in oak vats the fermentation process begins and is carefully monitored day by day leading up to the process of pressing which varies each year according to the characteristics of the particular vintage. The wine is then transferred into wooden casks for aging and allowed to rest in the ancient underground barrique cellar. 500-liter casks and 30 hectoliters barrels of the finest quality French oak are used. The reason for using large capacity casks is to allow the Teroldego wine to better express its varietal characteristics. After approximately 16 months the ready wine is bottled and allowed to mature for another six months before sale.

