



CANTINA A. MARTINELLI 1860

“GO PINK”

TEROLDEGO ROTALIANO ROSATO DOC

The grapes are not usually harvested early as for some rosé wines but are allowed to mature naturally with all the advantages of the late summer and are picked in September.

GRAPE VARIETY: Teroldego Rotaliano (100%)

CLASS: Teroldego rotaliano rosato or KRETZER

AREA OF PRODUCTION: Mezzocorona (TN) Italia

ALTITUDE: 230 metri asl.

TERROIR: Light, Alluvial / Sandstone

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

YIELD PER ha: 140 tons

DENSITY: 3500 plants per ha

VINEYARD TYPE: Double pergola

YEARLY PRODUCTION: 0,3 hectares - 1500 Bottles

WINEMAKER: Andrea & Giulio Martinelli

HARVEST : Hand-picked in 15kg cases between end of August and mid-September

WINEMAKING : The grapes are pressed with their skins.
Fermentation: in steel tanks

AGEING: 50% inox - 20% ceramic

REFINEMENT: a minimum of 2 months in the bottle before marketing

STORAGE: Over three years

COLOUR: Brilliant cherry pink to light pink

AROMA: Very fresh, fruity.

TASTE : Dry, savoury. Excellent as an aperitif and with fish.



Mezzocorona, Via del Castello 10 - 38016 - cantinamartinelli.com