

VILLA VESCOVILE



TEROLDEGO ROTALIANO

DOC

Grape varieties

Teroldego 100%, carefully selected from the exclusive areas of Mezzolombardo.

Production technique

The must, obtained from selected fully ripened grapes, is fermented for about 10 days at 30°C.

Once malolactic fermentation and the various racking stages are complete, the wine is aged for around 4 months in large barrels of high quality oak.

Organoleptic characteristics

Colour: Intense ruby red with violet reflections, turning garnet with age.

Bouquet: intense and ample, with typical violet aromas.

Taste: dry, warm, slightly tannic and well balanced.

Winemaker's recommendations

Due to its good structure, it is a perfect companion for game and braised meats.

Serve at a temperature of 16/18 °C.

Alcohol content 12,5%

Rocca delle Macie