



CANTINE
MONFORT

DINAMICITÀ E PASSIONE

TEROLDEGO ROTALIANO Doc

PRODUCTION AREA

Trentino – Piana Rotaliana (300 mt.).

SOIL VARIETY

Alluvial – muddy

TRAINING SYSTEM

Pergola trentina

GRAPE VARIETY

Teroldego 100%

CHARACTERISTICS

Traditional red-wine fermentation on the skins, malolactic fermentation and refining first in stainless steel, then in bottle for some months.

Colour: intense ruby red with purple highlights.

Bouquet: intense, fruity with blackberry and bilberry notes.

Palate: full, warm with a rounded softness.

ALCOHOL LEVEL

12,50 %

GASTRONOMIC SUGGESTIONS

Roasted red meats, grilled meats and strongly flavoured cheeses.

SERVING TEMPERATURE

18-20°C

Available in cases of 6, 750 ml bottles and in cases of 12, 375 ml bottles.



CANTINE MONFORT S.R.L. - AMMINISTRATORE UNICO

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