

"DANNATO" TEROLDEGO ROTALIANO DOC

Classification: Teroldego Rotaliano DOC

Variety: 100% Teroldego

Provenance: Campo Rotaliano; Mezzolombardo.

Altitude: 230m above sea level.

Soil: dolomite-calcareous

Yield/Ha: 100 qt/ha

Training Method: Traditional trentin double pergola

Vinification and maturing: Harvesting end of september, or first week of october by hand. Cultivation is organic. Fermented in stainless steel. Malolactic fermentation. Maturation in big barrels (25hl) of oak (2/3) and chestnut (1/3).

Bottles produced: 6,500