



CASTEL
FIRMIAN
TRENTINO DOC

RUBINO TEROLDEGO

ROTALIANO DOC

Our Teroldego is produced in the vineyards of the Piana Rotaliana. It shows a forest fruit bouquet of blueberry, blackberry and raspberry, enriched by soft notes of cocoa, vanilla and carob developed by careful ageing in wood.

Production area Mezzacorona grows this variety exclusively in Piana Rotaliana, Trentino.

Vinification Pressing with separation of the stems. Maceration of the skins with several pumpings over 5-6 day period, followed by a temperature controlled fermentation at around 25-27°C (77-80°F). Maturation in oak barrels.

Characteristics It has a ruby red color with violet reflections, an intense bouquet with wild berries notes, particularly blueberry, blackberry, raspberry. It shows velvety tannins and a robust structure.

Pairings Excellent complement to the traditional dishes. It pairs well with rich dishes, roasted and grilled meats or seasoned cheeses.

Alcohol content 12,5%

Serving temperature 16-18°C (60-64°F)