



## NEROFINO

This wine represents the perfect union between the most important and well-known red grape varieties of Trentino: Teroldego (50%) and Lagrein (50%). Teroldego found its perfect terroir in the Piana Rotaliana area: this soil, for its unique geological and climate characteristics, gives the "prince of Trentino" all the elements to obtain a well-structured and rich wine. Lagrein has found its ideal environment along the hills above Adige river, where rocky and draining soil gives a fragrant and juicy wine with a delicate structure, which reduces the evident tannins of Teroldego.

The traditional growing system of these varieties is called "pergola", "simple" for Lagrein and "double" for Teroldego, and gives excellent exposure of the grapes, a great aromatic ripening without risk of burns for the berries.

### VINIFICATION

Teroldego grapes are vinified according to the classic red vinification process, at a temperature of 26°C for 12-13 days with selected yeasts.

Lagrein grapes ferment at 24°C for 8 days with addition of selected yeasts.

The half part of the final wine ages for 6 months in 3 years aged and lightly toasted French oak barrels, in order to respect its rich fruitiness.

It is then needed another 12 months of aging in steel and bottle.

### CHARACTERISTICS

Nerofino combines all the aromatic richness of two noble and important varieties of the Dolomites.

Teroldego gives its impressive fruitiness with hints of currant, blackberry and blueberry, and its full-bodied structure. Lagrein gives juicy and soft notes, completing the flavor profile with hints of cocoa and red jam.

### PAIRINGS

Wine with a strong personality, it combines perfectly with appetizers of rich and spicy cold meats and seasoned cheeses. It enhances ragù dishes, lasagna, game main courses and grilled meats.

**ALCOHOL CONTENT:** 13%

**SERVING TEMPERATURE:** 16-18°C / 60-64°F