

## SIMBOLI TEROLDEGO

## VIGNETI DELLE DOLOMITI IGT

Teroldego is a native variety of Trentino. The soil and climate in the vineyards along the Adige River are ideal for Teroldego. The "Ora del Garda", a warm breeze that rises up from Garda Lake in the late afternoon, mitigates the temperatures in September, improving the grapes' ripening.

Simboli Teroldego is a bright ruby-red wine, featured by an intriguing and fruity bouquet of raspberries and blueberries. On the palate is salty, dry, smooth, round and full-bodied taste.

GRAPE VARIETY
Teroldego

PRODUCTION AREA

Municipality of Lavis

EXPOSURE AND ALTITUDE
West/South-west; 370 m asl

SOIL COMPOSITION

Deep, structured, moderately deep

TRAINING METHOD

Guyot, simple Trentino pergola

PLANTING DENSITY
4.000 – 5.000 vines/ha

## VINIFICATION

Hand-picking in late September, controlled temperature fermentation in stainless steel tanks, while a small part of the batch ferments separately into oak barrels. Ageing for approximately 5/6 months on lees into concrete tanks before bottling

ALCOHOL 12,5%

**PAIRINGS** 

Roast and red meats, aged cheese

SERVING TEMPERATURE 18°

