



SOLANDER

TEROLDEGO ROTALIANO DOC

Wine variety: Teroldego

Alcohol: 13% vol.

Production area: Vineyards located in the Campo Rotaliano (Rotaliano field)

Wine making: After being controlled, the grapes are racked off and poured in steel tanks to ripen, soon followed by a brief time in big oak casks.

Sensorial results: Intense ruby red colour with violet reflexes. Very personal and characteristic scent, pleasantly fruity reminiscent of raspberry, marasca cherry, pomegranate and blackberry, light call to the flower violet. Dry flavour, it reveals a balanced tannic feature, full-bodied, strong and full, persistent and savoury.

Gastronomic combinations: It is very well combined to red meats, tongue, stewed snails, the boiled meat and aged cheese. To be tried with *carne salada* and the *risotto al Teroldego*.

Temperature: Serve at 18° C.

