
Castel Pietra

Teroldego

VIGNETI DELLE DOLOMITI IGT

This indigenous red grape variety is only cultivated with sustainable techniques in our vineyard plots in the Piana Rotaliana.



Production area

Piana Rotaliana.

Grapes Teroldego

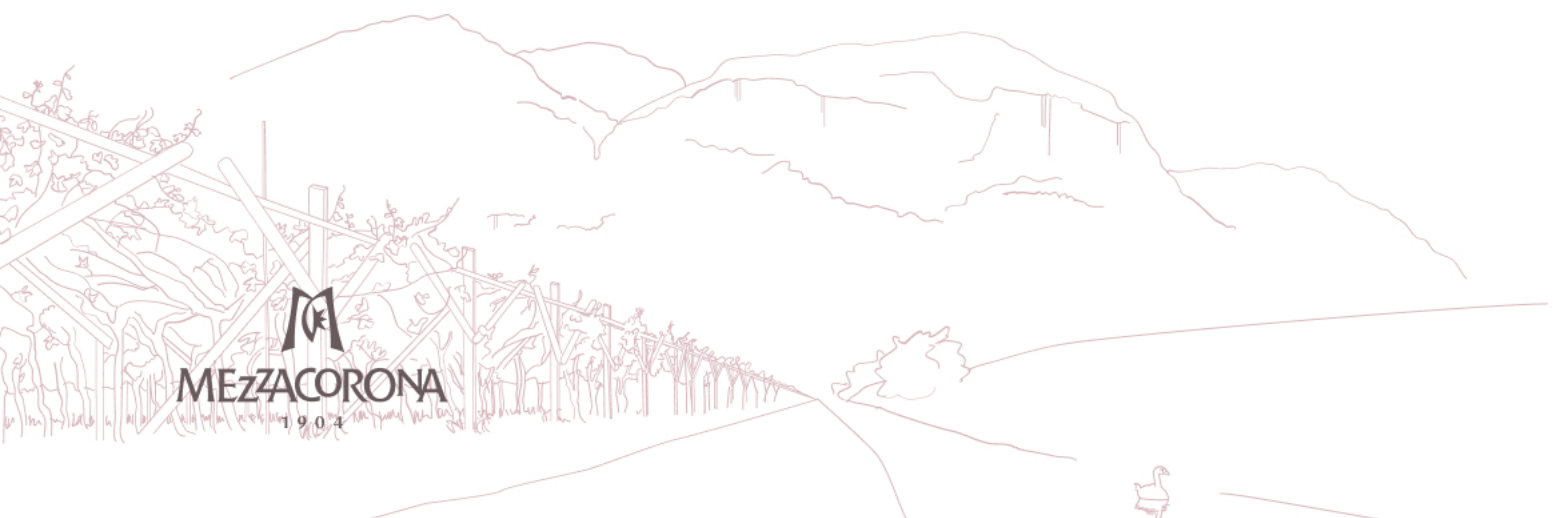
Vinification

After soft pressing, the wine undergoes fermentation with selected yeasts for some days at 24°C to preserve Teroldego's rustic and fruity character. This is followed by malolactic fermentation with selected bacteria. Finally, the wine matures in stainless steel for several months. A small portion – around 10% - of the wine is aged in large barrels, specifically to soften the tannins and provide a balanced structure.

Alcohol content

12,5%

Serving temperature



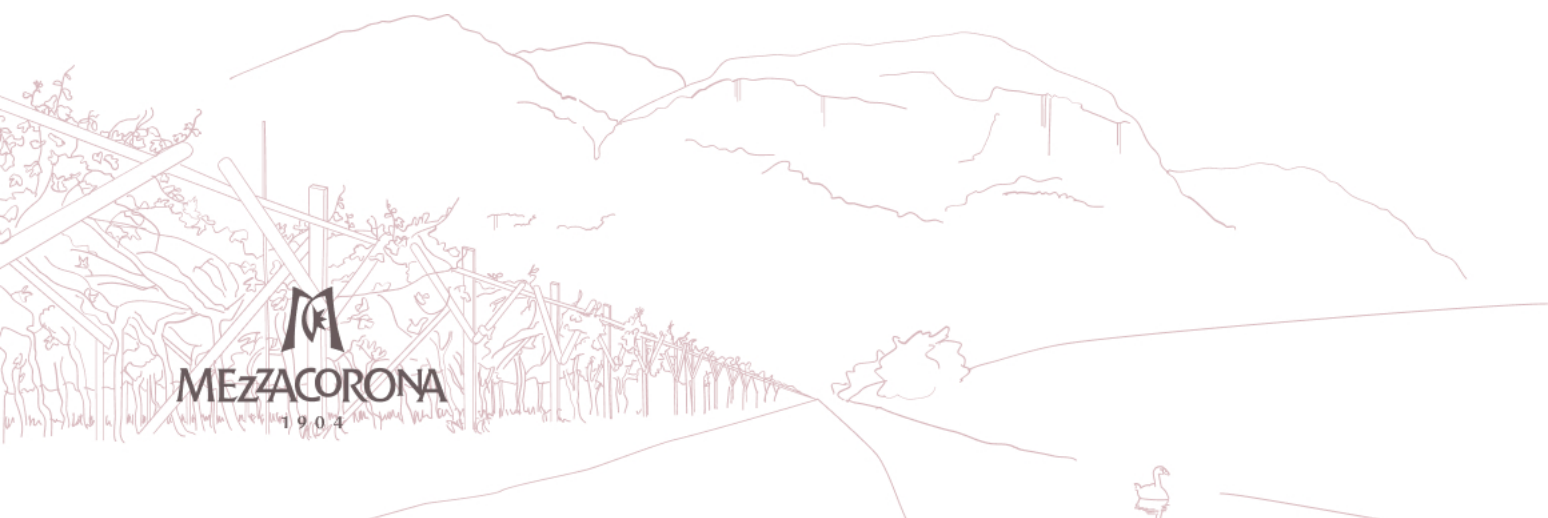
Castel Pietra

Teroldego

VIGNETI DELLE DOLOMITI IGT

Ratings

CASTEL PIETRA Teroldego 20 - SILVER - Mundus Vini - 2024



MEZZACORONA
1904