
Maso di Mezzo

Teroldego

ROTALIANO

Since the times of the Austro-Hungarian Empire, the “gold of Tyrol” has always been appreciated for its powerful, dense, and intense colour alongside its distinct and unmistakable fruitiness.



Production area

We grow this variety exclusively in Piana Rotaliana, Trentino.

Grapes Teroldego

Vinification

Pressing with separation of the stems. Maceration of the skins with several remontage processes, followed by a temperature controlled fermentation at around 23-25°C. Maturation only in stainless steel to preserve the grapes' typical fruit aroma.

Alcohol content

13%

Serving temperature

16-18°C




MEZZACORONA
1904

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Ratings

MASO DI MEZZO Teroldego 20 - GOLD - Mundus Vini - 2021

MASO DI MEZZO Teroldego 20 - SILVER - 90 PTS. -

International Wine & Spirits Competition - 2021

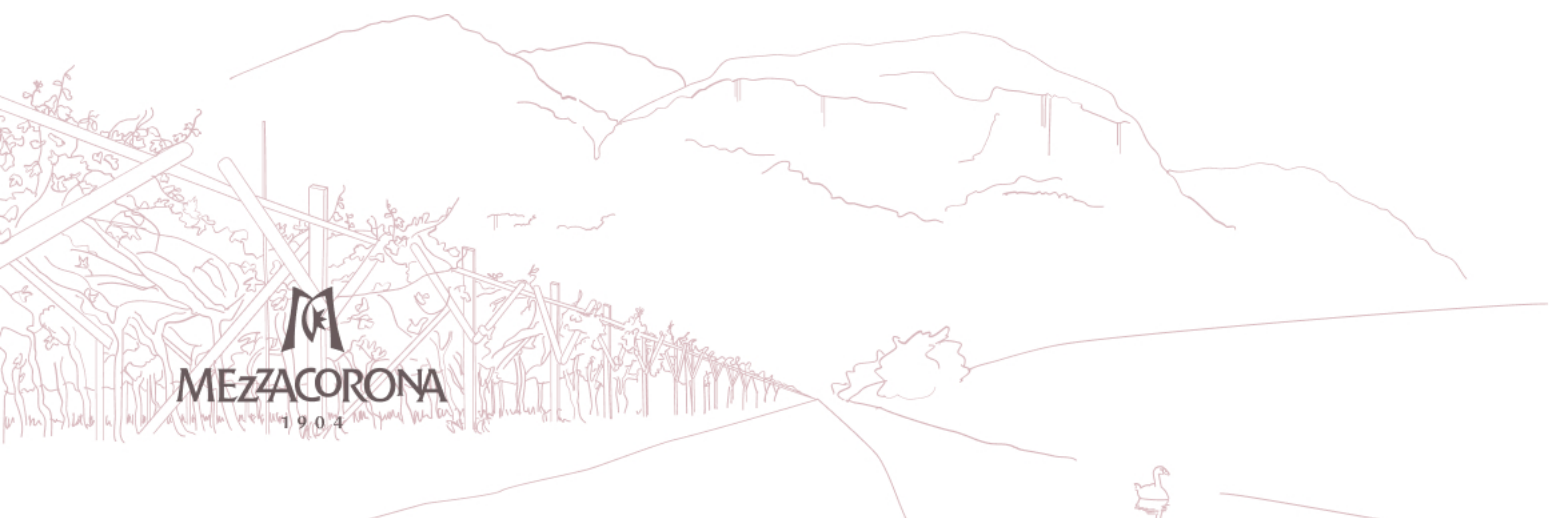
MASO DI MEZZO Teroldego 20 - SILVER - 90 PTS. - Decanter

World Wine Awards - 2021

MASO DI MEZZO Teroldego 20 - 93 PTS. - Annuario dei migliori
vini italiani (Luca Maroni) - 2021

MASO DI MEZZO Teroldego 20 - SILVER - Japan Wine
Challenge - 2022

MASO DI MEZZO Teroldego 20 - GOLD - Sakura Wine Award -
2023



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