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Selections

# Nerofino

VIGNETI DELLE DOLOMITI IGT

This wine represents the perfect union between the most important and well-known red grape varieties of Trentino: Teroldego and Lagrein.



## Production area

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.

**Grapes** Teroldego e Lagrein

## Vinification

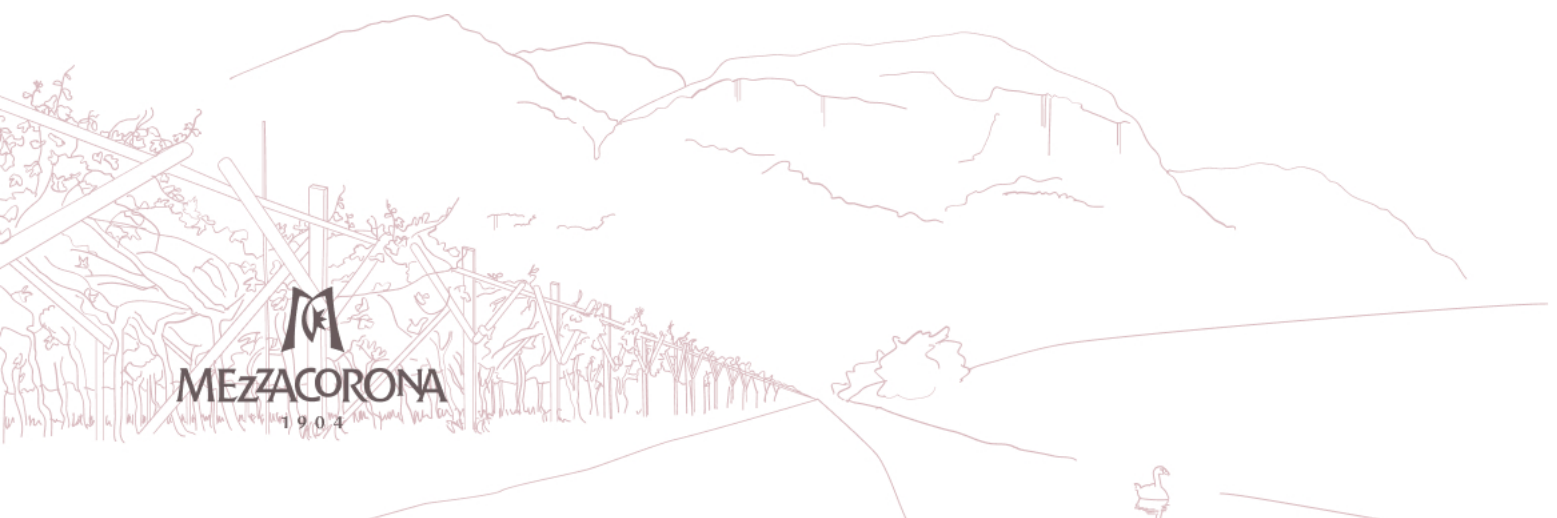
Teroldego grapes are vinified according to the classic red vinification process, at a temperature of 78°F for several days with selected yeasts. Lagrein grapes ferment at 75°F for some days with addition of selected yeasts. The half part of the final wine ages for some months in 3 years aged and lightly toasted French oak barrels, in order to respect its rich fruitiness. It is then needed around 12 months of aging in steel and bottle.

## Alcohol content

13%

## Serving temperature

60-64°F



  
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## Ratings

SELECTIONS Nerofino 20 - GOLD - Mundus Vini - 2022

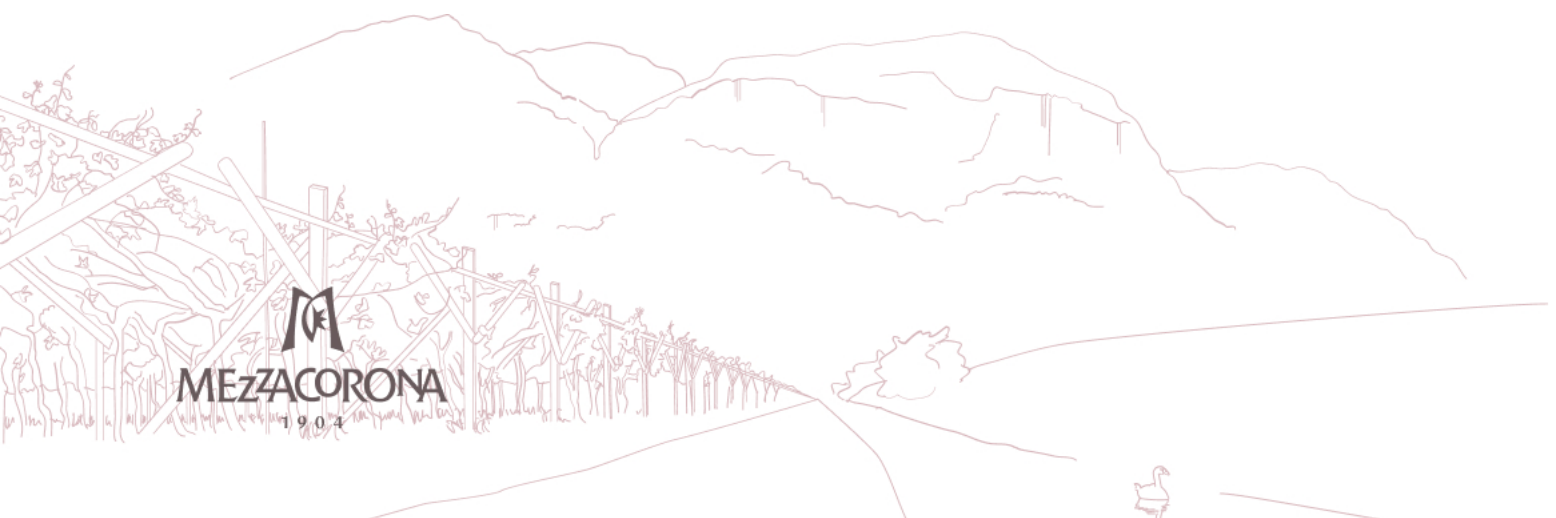
SELECTIONS Nerofino 20 - 90 PTS. - James Suckling - 2022

SELECTIONS Nerofino 20 - GOLD - Berliner Wein Trophy - 2022

SELECTIONS Nerofino 20 - 90 PTS. - Annuario dei migliori vini italiani (Luca Maroni) - 2021

SELECTIONS Nerofino 20 - 91 PTS. - Annuario dei migliori vini italiani (Luca Maroni) - 2021

SELECTIONS Nerofino 20 - 93 PTS. - I migliori vini Italiani (Luca Maroni) - 2023



  
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