

Mas'Est Teroldego VIGNETI DELLE DOLOMITI IGT

Vineyards in Venetian lands, historic wine-producing estates, native grapes, know-how and taste passed down through the ages.

Today, these are the ingredients for authentic wines that speak of the vineyard locations and traditional styles.

A native variety par excellence, the Teroldego grape that grows on the east-facing slopes in the Conti Bossi Fedrigotti estates offers an intense red with an aroma of fruits of the forest and vanilla, refined by a light appassimento.

GRAPE VARIETIES

Teroldego.

TASTING NOTES

Look: intense, lively ruby red.

Nose: aromas of blueberries, blackberries with a slight hint

Palate: lively acidity, soft tannins. Persistent finish with hints

of berry fruits.

FOOD PAIRING

Suited to grilled red meat but also game dishes or well-matured cheeses. It pairs perfectly with the traditional cuisine of the Dolomites (Speckknödel or cheese Knödel, goulash, game).

SERVING TEMPERATURE: 18° C ALCOHOL CONTENT: 13,5% vol. **SHELF LIFE:** 8-10 years









