



CONTI BOSSI FEDRIGOTTI
dal 1697

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 of cinnamon.

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



This 100% Teroldego wine is produced from grapes grown in Trentino on suitable vineyards owned by the Conti Bossi Fedrigotti family. Teroldego is a prime example of the strict interdependence between vine type and territory. It is, in fact, in its own land of origin that Teroldego is at its best, producing imposing wines of the type that Mariani, the chronicler of the 16th-century Council of Trent, defined as “mute wines that encourage talk”. The best Teroldego is made on the Piana Rotaliana and in the Isera hills, whence comes its full and austere character.

