



# MICHELINI

— WINES —

A FAMILY WINEMAKING TRADITION  
FOR OVER 150 YEARS

## Michelini Italian Selection Teroldego

Known as the royal wine of Trentino, Teroldego is an indigenous variety of the Trentino Alto Adige region in northern Italy,

Teroldego is full bodied and structural. Concentrated aromas of red apple, dark cherry and beetroot fill the glass. The palate is expansive, filling the mouth with dark red flavours. Tannins are firm yet mature and length is generated by fine natural acidity. Ideal for braised beef cheek and roasted root vegetables.

### Wine Profile

**Region:** Alpine Valleys

**Colour:** Dark red with purple rim.

**Aroma:** Blackberry jam, cassis, pomegranate and bay leaf.

**Palate:** Full bodied, rich and elegant. Black olive, blackberry and plum are supported by a firm tannin structure and a bright acid core.

**Production notes:** Fermented in open fermenters with the skins gently submerged twice daily to extract only the finest tannins. 10 days maceration before pressing to seasoned oak barrels.

**Ageing potential:** 10-15 years.

**Maturation:** 12 months in barrels at least 5 years old.

**pH:** 3.63 **TA:** 6.8g/L **Alc:** 13.5%

