



H·LENTSCH
WEINGUT-TENUTA



Best served with

Pasta dishes (pesto), light risottos, white meat, vegetable dishes and cheese.

Recommended glass type

Bordeaux glass

Serving temperature

14-16°C

Teroldego

IGT 2020

750 ml

The wine has an intense ruby red colour with a medium core. On the nose it has aromas of red fruits (cherry, plum, red currant and cranberry). On the palate the wine is dry with medium, lively acidity, velvety tannins and a low alcohol volume. It has a nice body with a bouquet of ripe fruit. Full and harmonious on the palate, it has a long finish and is light and very pleasant to drink.

Information sheet

Vintage	2020
Grape variety	100% Teroldego
Growing area	Trentino
Height a.s.l.	220 m
Soil quality	medium light calcareous soil
Climate	continental
Slope orientation	East
Vine training method	Pergola
Harvest season	Mid-September
Vinification	Stainless steel barrel
Fermentation temperature	25-27°C
Maturation in wooden barrels	10 months in barrique - Tonneau
Bottle-ageing	6 months

Analytical data

Alcohol content	12.5% Vol.
Total acid	5.24 g/l
Residual sugar	2.20 g/l
Sugar-free extracts	26.40 g/l