



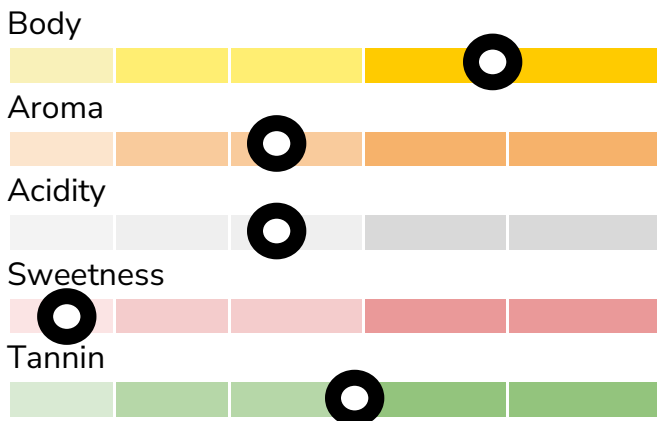
2022 Moser Teroldego

Trento, Trentino-Alto-Adige, Italy

Moser values the combination of simplicity and modernity in the production of their wines. This family-owned business has its roots in the Cembra Valley, where they grow grapes such as Chardonnay and Muller Thurgau. In the cellar, they aim to maintain the freshness and cleanliness of the product to express its varietal characteristics best. Their cellar is a new and modern production center located in an ancient bishop's estate, surrounded by an amphitheater of vineyards. They produce sparkling, white, and red wines from the hills above Trento and the Cembra Valley.

Tasting Notes

Made from the local grape of Trentino called Teroldego. It has a deep red color with purple highlights and gives off aromas of red berries, cherry, raspberry, and blueberry along with spicy undertones. On the palate, the wine is full-bodied, smooth tannins, and juicy fruit flavors.



Food Pairing & Enjoyment

This wine is versatile and pairs with many dishes. Try it with grilled chicken, smoked red meats, roasted chicken, or wood-fired pizzas.

Production area: Trento

Vintage: 2022

Appellation: Vigneti delle Dolomiti IGT

Varietals: 100% Teroldego

Vineyard: 15-20 years old

Elevation: 1800-2100 feet

Harvest: Hand harvested

Soil: Limestone/sandy silt

Farming: Organic

Vinification: Light crushing, fermentation on the skins in stainless steel tanks with pumping over and delestage for about 10 days. Malolactic fermentation in stainless steel tanks and aging in oak barrels. Bottle aging for 3 months.

Alcohol: 14%

Technical Data