



SOUTH SHORE WINE COMPANY

Teroldego



Vintage: 2020

Appellation: Lake Erie

Residual Sugar: 0%

Alcohol: 12%

Varieties: Teroldego (97%), Merlot (3%)

Winemaking/Ferment notes: Destemmed to include whole berries in small lot ferment. Hand plunged three times daily for cap management and gentle color and tanning extraction. Aged in a combination of ½ fill French oak barriques and 500 L puncheon for balanced oak and depth of structure. Results in a wine with delightful earthiness and fruit, vibrant acidity and depth of character. Black pepper notes through the long finish.

Cellaring potential: 3-5 years, longer with careful cellaring

pH: 3.64

TA: 6.5 g/L

Vineyards: Cortenay Semelka Farms

Oak Aging: Aged for 13.5 months in Francois Freres medium toasted French Oak, Canton Cooper American Oak, Semplen Hungarian Oak, Seguin Moreau medium toasted French Oak, and Mercier puncheons.

Harvest Dates: 10/22/2020

Food pairing(s): Cured meats like salami and prosciutto; any dish with pancetta or bacon (like Spaghetti Carbonara); Braised Beef or Osso Bucco; Rustic poultry dishes (Smoked Wild Turkey, Duck breast, Coque a vin, or pheasant gumbo).

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