



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:** 6.45 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):** This wine will pair excellently with Cured meats like salami and prosciutto, as well as any dish with pancetta or bacon (like Spaghetti Carbonara). Braised Beef or Osso Bucco would also pair well, along with rustic poultry dishes (Smoked Wild Turkey, Duck breast, Coque a vin, or pheasant gumbo).

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