

2021

TEROLDEGO

North Fork of Long Island

Wine Specs

Blend: 100% Teroldego

Bottling Date: 7/19/22

Aging: 8m, French & American oak

Fermentation: Open Top Tanks

TA: 5.94 g/L

pH: 3.29

Residual Sugar: 0g

Alcohol: 12.3%

Food Pairings

Teroldego pairs nicely with fish, duck, swordfish, salmon, and gamey poultry. For more adventurous pairings try the bottle with smoked salmon, apple pie, baked brie, or brisket!



Tasting Notes

- An enticing rich purple, this lesser known Northern Italian varietal (best known as the nephew of an old French variety that was the parent of Syrah) is a rarity on the North Fork. This unique red wine has bright fruit aromas that abound from the glass. The pallet has rich red fruit notes of pomegranate and a hint of vanilla on the finish. Teroldego's soft tannins and bright acidity make this an extremely food friendly wine.

Winemakers Notes

- Punch down fermentation method was used with a moderate to short maceration time of 18 days on skins. This 100% Teroldego was aged for 8 months in 50% French and 50% American Oak to enhance the tannin mouthfeel. 193 cases made.

✉ info@suhruwines.com

☎ (631)-603-8127

📍 28735 Main Rd, P.O. Box 523

Cutchogue, NY 11935