

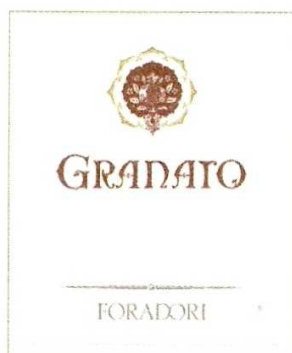
TEROLDEGO

The teroldego grape was facing near-extinction from its Alpine base in Trentino, northern Italy, until a remarkable local wine-grower called Elisabetta Foradori championed it. It is known for deeply coloured red wines potentially jam-packed with lively menthol and raspberry flavours.

Foradori, Granato Vigneti delle Dolomiti (Trentino, Italy)

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Elisabetta Foradori is often described as a revolutionary but in her quietly spoken way she says she prefers to be known simply as someone who favours the natural evolution of things. Elisabetta wanted to prove to her neighbours that teroldego, a local grape, was being undervalued. In the 1970s local growers started pushing teroldego's yields too high. The results were all-but-flavourless, cheap, simple picnic reds. Elisabetta felt that teroldego should be made into age-able wines of distinction. She replanted her vineyards with teroldego cuttings producing low yields of highly flavoured grapes, and fed her soils biodynamic composts rather than yield-friendly fertilizers.

Elisabetta ferments her teroldego grapes for her 'Sgarzon' and 'Morei' labels in clay amphora. Their low height makes it easier for her to punch the grapes down into the fermenting juice by hand, and their curved shape means the wine ferments more steadily than in vertically walled tanks. If this all sounds too retro, Elisabetta also uses traditional vats made of chestnut and oak barrels in which to ferment and age the teroldego grapes for 'Granato', a red with feisty dark-cherry flavours. Although most of Elisabetta's 23 hectares (57 acres) of biodynamic vines (Demeter certified) are teroldego she also has a small amount of nosiola, a rare white grape producing nettle-fresh dry and mouthwateringly sweet wines.