

Terracrua

*Vettina Pergola*



Vineyard location: Pieve vineyard (Fratterosa)

Grapes are hand harvested.

Vinification: Selection of grapes during the harvest and winery with use of optical sorting machine. Fermentation in temperature-controlled stainless steel with a long maceration of more than twenty days and pigeage. Refinement in bottle for 4-6 months.

Grape varieties : 100% Aleatico

Altitude : 400m ASL

Vineyard age : Approximate age - 15-year-old vines

Exposure : South/South-West

Soil : Sandy, loamy

Alcohol : 13.5% - 14.5%

Tasting notes :

Notable floral aromatics. Vibrant and persistent on the palate with well-integrated tannins.



Organic

