

## 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

**Soil** Sandy, loamy

**Alcohol** 13.5% - 14.5%

#### **Tasting notes**

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



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## 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

**Soil** Sandy, loamy

**Alcohol** 13.5% - 14.5%

#### **Tasting notes**

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



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## 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

**Soil** Sandy, loamy

**Alcohol** 13.5% - 14.5%

#### **Tasting notes**

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



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## 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

**Soil** Sandy, loamy

**Alcohol** 13.5% - 14.5%

#### **Tasting notes**

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



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)