



TERENZUOLA
TRA LIGURIA E TOSCANA

FORMA ALTA

VERMENTINO NERO IGT COSTA TOSCANA

The vineyards are located in the municipality of Carrara and are a mix of own rooted vines (planted at the end of the 1800s) and newly grafted vines (planted at the beginning of the 1900s, post-phylloxera). Vineyards are terraced and the planting density is 11,000 vines/ha.

Management is fully by hand in the true meaning of heroic viticulture, requiring up to 1200 hours of labour per hectare.
The harvested grapes are transported on people's shoulders.

Vermentino Nero and Massaretta (registered as Barsagliana), are the two main varieties in this area. In 2017, through drying the grapes, the Vermentino Nero finally made it into the "old vines" label together with a brushstroke of Massaretta to make a total of 900 bottles.

Whole berry and whole bunch micro-vinifications are carried out to fully express the fruit. The wine is exuberant and generous when grapes are from non-extreme topography and when young, but reaches perfection only after long ageing. Ageing occurs for two years in small cement vats for the black Vermentino and old wood for the Massaretta. The alcohol content in rare occasions, and due to the Massaretta variety, can reach 14%/vol, but usually it does not exceed 13%/vol. The acidity is high, thanks to the north east rather than south west exposure.

The wine does not go through stabilisation or filtration.

Artwork by Colette Baraldi



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