



TERENZUOLA
TRA LIGURIA E TOSCANA

SCIACCHETRÀ

CINQUE TERRE DOC



Mainly Bosco variety with small additions of Albarola and Vermentino. The vineyards are terraced, overlooking the sea and located in the Municipality of Riomaggiore. The total planted area is about one hectare, divided into about sixteen plots, each of which also consist of a single flat area of 200-300 square meters.

The soils of the terraces are sandy, deriving from sandstone and breakdown of schists and mica schists.

The eighty-year-old vines are trained on Pergola with the scaffolding at about one meter and a density of about 5,000 vines/ha.

Harvest is carried out by hand, in the first week of September. The grapes are harvested into 20 kg baskets and transported by hand (or by monorail where possible) to special drying rooms.

Here the grapes are hung on strings or sorted into 5 kg boxes. The drying (appassimento) period lasts about 80-100 days.

The winemaking starts with manual destemming and continues with fermentation on the skins for about 3 weeks with daily manual punch downs.

Aging is carried out in steel and glass.

Bottling occurs 24 months after harvest and the wine hits the market after another 6 months of aging in the bottle.

The yield is 5 t/ha and the wine yield reaches 15%.

Only about 1000 bottles are produced each year.

TERENZUOLA di IVAN GIULIANI & C SS Azienda Agricola

Winery: Via Vercaida, 14 - 54035 Fosdinovo (MS) - Italy

Office: Via Borghetto, 99 - 54035 Fosdinovo (MS) - Italy

INFO: tel + 39 0187 670387 email - info@terenzuola.it

degustazioni@terenzuola.it website - www.terenzuola.it