



TERENZUOLA
TRA LIGURIA E TOSCANA

VERMENTINO NERO

IGT TOSCANO

This wine is produced from rare and local vines of the Lunigiana area; a blend of 90% black Vermentino and 10% Pollera.

The vineyards are located in the municipality of Fosdinovo at 70 to 200 meters above sea level. The soils are rich in minerals and based on grey clay schists which impart low yields but help to maintain skin integrity, the variety's weak point.

Yields per hectare do not exceed 8 tonnes. Harvest is carried out by hand and starts around mid September thus avoiding weather events caused by Atlantic perturbations that would jeopardize quality.

At the winery, grapes are fed to the press by gravity and conveyer belts. Classic and semi-carbonic macerations, with low-temperature fermentations in cement vats allow us to preserve fruity characters and the finesse of the tannins.

Punch downs are carried out manually and racking is done by gravity. The wine ages on its lees for 8 months and is bottled in July. After aging in glass, the product hits the market between 12 and 15 months from harvest.

Approximately 40,000 bottles are produced each year.

Artwork by Alfio Antognetti and Ivan Giuliani



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