



TERENZUOLA

NUOVE GEOMETRIE TRA LIGURIA E TOSCANA

Cinque Terre D.O.C. Sciacchetrà

Varieties

Mainly Bosco, with small additions of Albarola and Vermentino.

Vineyards

Terraced vineyards overlooking the sea, located in Riomaggiore. The whole extension is about one hectare, split into sixteen plots of land, each one also formed by just a single ground of 200/300 square meters. The terraces' soils are sandy, as a consequence of sandstone decomposition of shist and micascists.

Cultivation

Pergola farming with a 1mt height structure from the ground and a density of about 5.000 stumps per hectare for the 80 years old implants.

Harvest

Hand-picked during the first week of September. The grapes are gathered in 20kg buckets and carried manually (or by monorail where possible) into special rooms for drying. Here, the grapes are hanged on wires or divided into 5kg little boxes. The drying period is about 80-100 days long.

Vinification

Manual de-stemming, fermentation on the skins for about 3 weeks with daily manual grape marc immersion. Aging in steel and glass.

Bottling

It takes place after 24 months after harvesting and the wine is released after 6 more months of aging in the bottle.

Yield per hectare

50 quintal of grapes per hectare, the yield in wine arrives at 15%.

Produced bottles

1000 bottles.



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