



TERENZUOLA
TRA LIGURIA E TOSCANA

FOSSO DI CORSANO

VERMENTINO DOC COLLI DI LUNI

Produced from the estate's highest altitude vineyards, located between 250 and 370 m above sea level in a natural amphitheatre around the Corsano watercourse. These vineyards are planted only with the so-called "red-stem" Vermentino obtained from massal selection.

The soils are mainly sandstone schists with one of the lowest pH values in the whole of Italy, which makes this wine suitable for long aging.

Harvest is carried out by hand and in stages, starting from mid-September until mid-October. The yield is 7 t/ha.

At the winery, grapes are gravity-fed to the press to preserve their integrity.

The grapes are cold macerated in the press or in tanks, they then go through cold static decanting and fermented in steel. The wine ages for 7 months on its lees.

Fosso di Corsano is usually bottled in mid-April and is ready to hit the market after a minimum of 40 days in the bottle. The ability to fully ripen Vermentino at high altitudes, allows us to obtain a wine that is ready to be enjoyed straight after bottling, however, it reaches its full potential after 2 to 10 years.

Approximately 40,000 bottles are produced each year.

Artwork Ivan Giuliani

TERENZUOLA di IVAN GIULIANI & C SS Azienda Agricola
Winery: Via Vercalda, 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

