



**TERENZUOLA**  
TRA LIGURIA E TOSCANA

## PERMANO

VERMENTINO & TREBBIANO IGT COSTA TOSCANA

It should be called "P'Ermano" (an Italian way to say "for Ermano"), after Ermano Giuliani, father of the owner Ivan and son of Luigi who initially bought the farm in 1938.

The area of production is located in the Candia DOC however, since we want the wine to receive all the attention it deserves during the winemaking process, we do so at our winery located in the Colli di Luni DOC area, and the wine is instead labelled IGT Costa Toscana. The vineyards date to the early 1900s, located on terraces facing the sea with a density of 11,000 vines per hectare. This is a real co-planted mix of different varieties; aromatic, acidic and tannic varieties which we choose to harvest on the same day and co-fermented to allow the expression of the "one land".

A land that has not changed since the Ligurian Apuans terraced these hills 2000 years ago. Harvest is normally late, carried out by hand in 10 kg boxes. Grapes are gravity-fed to the press, fermentation and maceration last about 3 weeks. Aging is carried out in 10 hL ceramic vats ("Coppi") for about 8 months. The winemaking process can be described as low-intervention to preserve the identity of these grapes.

In the terraced vineyards, cover crops are used due to the steep slopes of the Apuan Alps and the vineyards are managed organically with the addition of nettle and horsetail herbal teas.

Artwork by Alfio Antognetti



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