



Altre Terre

Trebbiano Terre degli Osci - 2020

Indicazione Geografica Tipica

Organic wine



Our "Altre Terre" vineyard is located at an altitude of 700 meters above the sea level. After hand harvesting the Trebbiano and Garganega grapes are pressed and left to macerate with the skins in an open tank. The must and the grape skin start fermenting spontaneously without temperature control, while undergoing daily punch down. After about 7 days of maceration in contact with the skins, racking takes place; fermentation and aging continue in steel tanks. A "orange wine" with notes of tea, apricot and apple cider, with delicate tannins and a good acidity, which give this wine a great structure and complexity.

Origin: Wine takes the name from the vineyard situated in the highest zone of our farm.



Soil: Calcareous/Clay

Grape variety: Trebbiano 90% - Garganega 10%

Altitude: 700 m a.s.l.

Exposure: West

Vineyard extension: 0,96 Ha

Year of planting: 2013

Density of planting: Low density, 3500 plants/ha, no irrigation system

Type of Farming: Guyot Growing System

Rootstock: 140 RU VCR 120 CO - K5BB ISV 1 LU

Yield per hectare: 6000 kg

Harvesting: Manual, first decade of October

Fermentation: Spontaneous maceration with the skins in open vats for the first 7 days with only indigenous yeasts

Refinement: Stainless steel for 24 months followed by bottle refinement

Alcohol content: 11% vol

Bottles produced: 7660

TASTING NOTES

An orange wine, lively and intense, reminiscent of the warm colors of autumn. The nose notes of tea infusions and herbal teas, with tones of ginger, apple cider and apricots. In the mouth you can immediately feel that this "orange" has a great personality and complexity. A fresh, savory wine, accompanied by a pleasing tannic note.

PAIRING Ideal on risotto with pumpkin, parmesan and truffle; dishes with a slight smoking; or an excellent accompaniment for spicy white meats.

SERVE TEMPERATURE 10-12°C



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