



## ALTRE TERRE

TREBBIANO TERRE DEGLI OSCI – 2019

Indicazione Geografica Tipica

Organic Wine

Our “Altre Terre” vineyard is located at an altitude of 700 meters above the sea level and it is made up of Trebbiano, Garganega and Pinot Noir grapes. After hand harvesting the Trebbiano and Garganega grapes are trampled out in a wooden vat. The must and the grape skin start fermenting spontaneously without temperature control in open vats while undergoing daily pressings. After 12 days of maceration with the grape skin contact racking is initiated and the fermentation continues in stainless steel tanks.

**Origin:** Wine takes the name from the vineyards 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 – K5BBISV 1 LU

**Yield per hectare:** 6000 kg

**Harvesting:** Manual, first decade of October

**Fermentation:** Spontaneous without added yeasts in stainless steel tanks

**Refinement:** Stainless steel for 12 months followed by bottle refinement

**Alcohol content:** 11% vol

**Bottles produced:** 5960