

FATTORIA CASA DI TERRA

BOLLE DI TERRA - SPARKLING BRUT WINE

Bolle di terra is born from the idea of trying vermentino grape in every form, even sparkling, in order to enhance the potential of the tuscan coast. The grape for this wine comes from a vineyard dedicated to Lavinia, the daughter of Giuliano.



VITICULTURE

Grape Varieties: Vermentino

Location: Bolgheri and Cecina

Exposure: South - South/West

Vineyard Age: 2002 - 2013

Soil type: Sandy-clay soils with the presence of skeletal

Training system: VSP spur cordon and guyot pruned

Density of plant: 5.600 plant/ha

Yield per hectare: not more than 8000 kg /ha

WINE MAKING AND AGEING

Fermentation: in stainless steel tanks with a controlled temperature of 12° C for 15 days. The prise de mousse takes place in stainless steel tanks.

Wine Ageing: in stainless steel tanks for 5 months and 1 month more in bottle.

Tirage: 90 days on its yeasts with Charmat method

TASTING NOTES

Complex aroma without being too much, strong presence of white flowers. The mouthfeel is saline with balanced acidity, leaving the palate with a fresh feeling making you want to try some more.

FOOD AND WINE PAIRING

Raw or steamed fish, deep fried vegetables. Serving temperature 8°C