

# 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:** spur cordon and guyot pruned

**Density of plant:** 5.600 plant/ha

**Yield per hectare:** not more than 8000 kg /h a



### 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.

### WINE PAIRING

Raw or steamed fish, deep fried vegetables.