



## “TERRAFIABA” COLLI PIACENTINI D.O.C. VALNURE

Sparkling white wine, our freshest and most spontaneous wine, which in its intrinsic simplicity was born from a project based on the desire to produce basic wines with immediate and fresh character, but also variegated aroma and good structure.

The basic grape blend is the traditional Val Nure blend, with three different vine varieties, each complementing the other organoleptically. The interpretation is modern, with special care taken in the search for a refined aroma and balance of flavors.

### The Grapes

40% Malvasia di Candia aromatic, lending personality and rich aromatic character, 40% Otrugo, tempering the exuberance of the Malvasia and giving a refined quality to the wine, 20% Trebbiano, increasing acidity and freshness.

### The Vineyards

vine varieties Morello, Sorriso and Cà di Terra, some at an elevated position in the lower valley, enriching the wine with structure and freshness;

altitude 180-210 meters above sea level;

clay, silt-like soil (ancient red earth), not very fertile;

years of planting 1981 25%, 1983 75%;

Casara growing system 50%, Guyot 25%; GDC 25% ;

plants per hectare 2,200 50%, 3,300 25%, 4,500 25%.

### Winemaking

harvest period in early September;

soft pressing of whole grapes;

fermentation temperature approximately 18°C;

foam skimming in autoclave;

bottled twice in January and July

### Other news

first year of production 1988;

average production 26,000 bottles;

to consume immediately, maximum within 2 years.

### Terrafiaba at the table

as an aperitif, cold cuts, various appetizers, light dishes with shellfish, an entire midday.



CAMPAIGN FINANCED ACCORDING TO EC REG. N. 1234/07

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