

“TERREDELLATOSA” GUTTURNIO D.O.C. SUPERIORE

A still red wine, our red table wine for every day. This wine is the result of a project inspired by the desire to produce basic wines with immediate and fresh character, but at the same time with good complexity and structure.

We have been producing this wine since 1988 in the still version, in total respect of our territory's full potential, expressing the most authentic aromas and character of our land with refined, universal balance.

Since the 2012 harvest, this wine is produced without the use of any sulfites, giving it a more natural, healthy quality and clean crisp aroma.

The Grapes 65% Barbera, 35% Bonarda.

The Vineyards vine varieties Bel Sorriso, Morello, Cà di Terra and Bellaria;
altitude 180-210 meters above sea level;
clay, silt-like soil (ancient red earth), not very fertile;
years of planting 1981 25%, 1983 10%, 2000 50%, 2001 15%;
Guyot growing system 65%, Casara 15%; GDC 20%;
plants per hectare 5,000 65%, 4,500 20%, 2,200 15%.

Winemaking harvest period in late September/early October;
duration of crushing on the skins 6 days;
fermentation temperature 26-28°C;
conservation for several months on the lees with batonages;
no clarification;
no additional sulfites during winemaking or bottling;
six bottling phases from March to August.

Other news first year of production 1985;
average production 40,000 bottles;
can be consumed immediately or within 8 years.

TerredellaTosa at the table with hearty first dishes and white meats, for the entire meal for a substantial midday lunch.



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

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