



“TERREDELLATOSA” GUTTURNIO D.O.C. SUPERIORE

Rosso fermo, is our red wine for the everyday table. It was born from a project, inspired by the desire to produce base wines endowed with immediacy and freshness, but also with good complexity and structure.

Since 1988 we have been producing it in the still version, in respect of the real potential of our terroir, and we want to combine in it the most authentic moods and aromas of our land with universal finesse and balance.

Since the 2010 vintage, it has been vinified without any added sulphites, to give the wine greater naturalness, wholesomeness and aromatic cleanliness.

Grapes

65% Barbera, 35% Bonarda.

The Vineyards

vineyards Bel Sorriso, Morello, Cà di Terra and Bellaria;
altitude 180-210 metres above sea level;
clayey-loamy soil (ancient red soil), not very fertile;
planting years 1981 25%, 1983 10%, 2000 50%, 2001 15%;
training system Guyot 65%, Casarsa 15%; GDC 20%;
plants per hectare 5,000 65%, 4,500 20%, 2,200 15%.

Vinification

harvest time late September-early October
duration of maceration on skins 6 days
fermentation temperature 26-28°C;
storage for several months on the lees with batonages;
no clarification;
no addition of sulphites, neither in vinification
nor in bottling;
three bottlings from March to June.

Other news

first year of production 1985;
average production 30,000 bottles and 5000 half
bottles of 0.375 ml;
can be drunk immediately or within 8 years.

Terredellaosa at the table

with rather sustained first courses and white
meats, for a rather rich midday meal.

