



Terrizzo

COLLI DI LUNI

Controlled Designation of Origin RED WINE

Terrizzo is our Colli di Luni CDO red wine, mainly made from Sangiovese grapes - 60% - further to Merlot and Cabernet ones. These are grown in Celso, in the area around Fosdinovo – Massa - at 250 metres above sea level. Terrizzo is vinified in red with a ten-day maceration in contact with skins. It is then aged one year in large oak tanks. Terrizzo is a ruby-colour wine with garnet-coloured highlights, an intense and deep aroma revealing a blackberry fragrance. It has a round, enveloping and balanced mouthfeel. We suggest pairing with white, red and game meat dishes and cheese. To be preferably served at a 18° temperature, Terrizzo has a 13% alcohol content.

Name: Rosso DOC colli di Luni

Grape Variety: 60% Sangiovese grapes, 20% Merlot grapes, 20% Cabernet grapes

Vineyard: Celso, Fosdinovo (Massa), 250 metres above sea level

Training System: Guyot System - 5,000 trunks/ha

Soil Type: clayey

Harvesting Time: between the last week of August and the second week of September

Vinification: in red, with about 10 days maceration

Ageing: large oak tanks (20 hl) for one year

Serving Temperature: 18°