



TERRAVIVA
Vini vista mare

Certified Organic since 1998, Tenuta Terraviva takes to heart their relationship to the land and the gift that nature provides when allowed to thrive. Using a strict biodynamic approach, and working exclusively with native varietals, the team at Tenuta Terraviva vinifies each vineyard plot individually, working tirelessly to let the uniqueness of each micro terroir shine to its fullest potential. These efforts are rewarded beautifully in their 2020 'CM' Montepulciano d'Abruzzo, a unique expression undergoing carbonic maceration offering up wonderful notes of bright, tangy red fruit, minerals, and earth on a fresh, lively palate that remains juicy and vibrant throughout the finish.

Region & Classification

|country| Italy
|region| Abruzzo
|classification| DOC

Wine Data

|varietal| 100% Montepulciano
|alcohol| 13.5%
|acidity| 5.68 g/L
|residual sugar| 0.19 g/L

Terroir & Cultivation

|soil| Mineral and clay
|exposure| East
|elevation| 100-150m
|farming practices| Certified organic, biodynamic farming practices; guyot vine training system
|harvesting| Harvested manually, second 10 days of October
|age of vines| 30 years
|yield| 80 kg/ha



Vinification & Aging

|maceration| Carbonic maceration for 7 days in stainless steel tanks
|fermentation| Spontaneous fermentation of whole clusters for 5-6 days with indigenous yeasts before pressing and continued fermentation in steel tanks at a controlled temperature of 16° C
|aging| Aged 12 months in stainless steel
|production| 2,500 bottles

