



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 2021 Pecorino d’Abruzzo, a fresh, delicate expression showing clean, delineated notes of lemon, green fruits, white flowers, and fresh herbs.

Region & Classification

|country| Italy
|region| Abruzzo
|village| Teramo
|classification| IGT

Wine Data

|varietal| passerina 100%
|alcohol| 12.5%
|acidity| 5.85 g/L
|residual sugar| 3.1 g/L

Terroir & Cultivation

|soil| Mineral and clay
|exposure| Southeast
|elevation| 150-200m
|farming practices| Certified organic, biodynamic farming practices; pergola vine training system
|harvesting| Harvested manually, first 10 days of September
|age of vines| 10 years
|yield| 60 kg/ha

Vinification & Aging

|fermentation| Destemming and non-energy pressing; spontaneous fermentation with indigenous yeasts at a controlled temperature of 16° C
|aging| Aged 6 months in stainless steel
|production| 6,500 bottles

