

**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 varieties, 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 Trebbiano d'Abruzzo, an unforgettable expression showing uncommon depth and texture uplifted by intense notes of lemon, quince, and crisp green fruits.

Region & Classification

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

Terroir & Cultivation

|soil| Mineral and clay
|exposure| Southeast
|elevation| 100-150m
|farming practices| Certified organic, biodynamic farming practices; guyot vine training system
|harvesting| Harvested manually, second 10 days of September
|age of vines| 20 years
|yield| 70 kg/ha



Wine Data

|varietal| 100% Trebbiano
|alcohol| 12.5%
|acidity| 5.25 g/L
|residual sugar| 0.2 g/L

Vinification & Aging

|fermentation| Destemming and non-energy pressing; crushed grapes are subjected to additional soft-pressing followed by spontaneous fermentation in steel tanks with indigenous yeast at a controlled temperature of 16° C
|aging| Aged 6 months 50% in cement tanks, 50% in stainless steel
|production| 10,000 bottles

