



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 Colline Teramane Montepulciano d'Abruzzo, an excellent food wine with beautiful structure and a classic combination of savory spice and plush red and black fruit.

Region & Classification

|country| Italy

|region| Abruzzo

|sub-region| Montepulciano d'Abruzzo Col-
line Teramane

|classification| DOCG

Wine Data

|varietal| 100% Montepulciano

|alcohol| 13.5%

|acidity| 5.38 g/L

|residual sugar| 0.31 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, first 10 days of October

|age of vines| 30 years

|yield| 80 kg/ha

Vinification & Aging

|maceration| Maceration in steel tanks for 10-14 days with manual pumping over of the must

|fermentation| Destemming and non-energy pressing; spontaneous fermentation with indigenous yeasts

|aging| Aged 12 months in concrete tanks

|production| 15,000 bottles

