



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 2022 'Giusi' Cerasuolo d'Abruzzo, a refined rosé, boasting a bright rose hue with orange accents, an aroma rich in raspberries, currants, cherries and fresh flowers, and a palate marked by fresh, savory, and strong citrusy nuances.

Region & Classification

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

Wine Data

|varietal| 100% Montepulciano
|alcohol| 13%
|residual sugar| < 1 g/L

Terroir & Cultivation

|soil| Clay, sand
|exposure| East/South East
|elevation| 250-325 msl
|farming practices| Certified organic, biodynamic farming practices; guyot vine training system
|harvesting| Harvested by hand, first half of September
|age of vines| 30 years



Vinification & Aging

|fermentation| Destemming and gentle 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 in stainless steel

