

CLASSIFICATION AND GRAPE VARIETY

Veneto Rosso IGT - Marzemino Nero and Merlot

AREA OF PRODUCTION

On the hills of Bassano del Grappa at 300 meters a.s.l.. Terra is Europe's first Carbon Negative wine, produced with top quality grapes and environmental consciousness in order to combat climate change!

TRAINING SYSTEM AND YIELDS

220x80 cm between rows, with a number of nearly 4500 grape vines per hectare. Yield is less than 1,5 kg per plant.

NATURE OF SOIL AND EXPOSURE

The soil is volcanic, permeable, rich in salts and minerals. The vines follow the hill slope, with an exposure to East-West.

HARVEST

The grapes are carefully selected and harvested by hands. Grapes are picked when the concentration of sugar, acidity, aromas and phenolic compounds reach the perfect level. The grapes are then collected into cases, and with a fast and efficient transportation, are brought immediately to the rooftop of the cellar, where are subjected to another selection before entering the destemmer.

VINIFICATION

Grapes are then transported directly into the press via gravity transportation. The grapes enter the stainless steel tanks where they start the maceration process with both grape varieties micro vinified individually. Both varieties ferment spontaneously with skin contact for a month.

REFINING

Marzemino Nero refines in a big barrel (2000l), while the Merlot goes in barriques (225l) of both new and second passage oak barrels for 18 months. The wines are then blended together and bottled without refining and filtration and spend an additional 6 months in the bottle.

VIGNAIOLI
CONTRÀ
SARDA

TERRA

A WINE FOR THE PLANET



WINE ANALYSIS

- VINTAGE: 2019
- ALCOHOL: 13,5% VOL.
- RES. SUGAR: 0,2 g/L
- ACIDITY: 5,2 g/L

LOOKING AT DETAILS

