



## *Terraviva Pecorino d'Abruzzo DOC*

### **The Place: Abruzzo, Italy**

Dubbed the “green heart” of Italy because of its two large National Parks (Maiella and Gran Sasso), Abruzzo is a rugged and sparsely populated Region with continental climate in its mountainous interiors, and mediterranean climate on the Adriatic Coast. Montepulciano and Trebbiano are the two most important native varieties, followed by Pecorino, Passerina and a few others. All of these make for excellent wines if planted in the colder sites, exposed to the mountain climate.

### **The Winery & Winemaker**

Terraviva is owned and run by father and daughter team Pietro and Federica Topi. The winery is located in the northern part of the region, just 5 miles from the Adriatic Coast, at the end of a Valley where the cold mountain winds blowing from the slopes of the Gran Sasso massif are channeled all the way towards the coast. Farming at Terraviva is certified organic, and various biodynamic practices are employed in their 22 Hectares of vineyards. The soils are a mixture of limestone and clay, and the climate is ideal, close enough to the coast to provide ideal warmth during the day, and still exposed to the Mountain winds to preserve a refreshing acidity. Stylistically, Terraviva’s wines are all made from the native varieties of the region and are vibrant and full of energy, showcasing the varietal character without any filters or manipulations.

### **The Wine**

Pecorino is a mountain grape cultivated in this rugged, hilly area that covers the southern part of the Marche region and the northern part of Abruzzo. It is a remarkable variety, capable of producing wines with considerable acids and yet a solid core of citrus and stone fruit. Terraviva’s Pecorino is a delicious expression, showing all the mountainous characteristics of the variety, and yet providing plenty of juicy fruit aromas.



**Region:** Abruzzo, Italy

**Primary Appellation:** Pecorino d'Abruzzo DOC

**Farming Method(s):** Certified Organic, Biodynamic

**Grape(s):** Pecorino

**Vineyard(s):** estate vineyards in Tortoreto

**Soil:** Limestone and clay

**Cellar:** Fermented in temp-controlled stainless steel vats. Aged for 6 months in stainless steel vats before bottling.

**Alcohol:** 13%