



## *Terraviva "CO2" Montepulciano 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.



**Region:** Abruzzo, Italy

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

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

**Grape(s):** Montepulciano

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

**Soil:** Limestone and clay

**Cellar:** After the whole-cluster carbonic maceration, the grapes are pressed and fermented with native yeasts in temp-controlled stainless steel vats. Aged for 12 months in large neutral oak vats before bottling.

**Alcohol:** 14%

### **The Wine**

Montepulciano is Italy’s second most popular red grape variety, capable of producing big and bold wines. With “CO2” we picked a different, brighter and more playful style. Made with whole cluster carbonic maceration, and then fermented with the native yeasts, this is a juicy and fruity wine, with intense black berry aromas, a round body and yet a crunchy, refreshing acidity that is somewhat uncommon for this grape variety.