



# TÈRA.

~ Trebbiano ~

## COLLI DI FAENZA DENOMINAZIONE di ORIGINE CONTROLLATA. TREBBIANO.

Tèra is the Romagna dialect word for “land”.

The grapes come from two small vineyards facing north, at an altitude of 400 metres next to woodland, with a total surface area of 0.7 hectares. The first vineyard was planted in 1970, and the second ten years later. Given the altitude, northwards exposure and poverty of the soil, the overall grape production per hectare is about two tonnes. Thanks to this low production, the grapes are able to give the wine a good concentration.

The grapes are picked by hand and are transported to the winery without any additives. They ferment naturally in stainless steel tanks, without the addition of selected yeasts or malolactic bacteria. At the end of fermentation, the batonnage of the fine lees and the pumping over are carried out manually. Maturation takes place for six months in steel tanks and a further four months in bottles.

Distinguished by a straw yellow colour, with an expressly varietal olfactory spectrum, with the aromas typical of Trebbiano grapes, recalling freshly mown grass, jasmine and a mineral note. Elegant in the mouth, with a body that is not opulent but with well-balanced freshness and minerality. The wine can benefit from aging in the bottle for a few years, giving it complexity and elegance.



*Fondo San Giuseppe produce vino biologico  
certificato da Suolo e Salute  
IT-BIO-004 Agricoltura Italiana  
su controllo del MIPAAF*



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