

# TERRAINCAMICIA BIANCO



Bottle-fermented sparkling wine

Terraincamicia originates from concrete work, the kind you feel on you at the end of the day. The white version is a fresh and lively sparkling wine, with notes of apple and yeasts. A spontaneous and daily sip that reflects the authenticity of the vineyard and the journey that generated it.

Perfect as an aperitif, it pairs with fried seafood, light Mediterranean dishes, pizzas, rustic appetizers, and fresh cheeses, enhancing every bite with its lively freshness and fine effervescence.

GRADE VARIETY 100% Trebbiano

YEAR OF PLANTING 2022

## TRAINING SYSTEM

Geneva Double Curtain.

## HARVEST

Manual harvest, first week of September.

## VINIFICATION

Destemming and crushing, soft pressing, and fermentation in stainless steel at a controlled temperature with selected yeasts. Natural re-fermentation in the bottle.

## AGING

On the lees in the bottle until consumption.

## COLOUR

Straw yellow, with typical cloudiness from bottle re-fermentation.

## AROMA

Notes of fresh white fruit, citrus, and bread crust, with yeasty nuances.

## TASTE

Fresh, lively, and persistent, with fine bubbles and a savory finish.

SERVING TEMPERATURE 6-8°C



It can be tasted clear, after decantation, or shaken to appreciate its most rustic and traditional version.

DA BOTTIGLIARITÀ