



Tenuta Terraviva “12.1” Abruzzo Passerina DOC

Winery: Terraviva
Category: Wine – Still – White
Grape Variety: Passerina
Region: Colline Teramane / Abruzzo/ Italy
Vineyard: single vineyard
Winery established: 1970’s
Feature: Organic with biodynamic practices

12.1

PASSERINA COLLI APRUTINI IGT

TENUTA  TERRAVIVA

Product Information

Soil: Mineral and clay soils. East exposure.

Elevation: 150 meters (492 feet)

Age of vines: Planted in 2018

Vinification: Hand-harvest in the second half of September. De-stemming, gentle crushing to respect the integrity of the berries. Soft pressing. Spontaneous fermentation with indigenous yeast at controlled temperature. Aged for 6 months in stainless steel.

Tasting Note: Straw yellow color with greenish reflections. The nose has fresh and clear aromas of green apple, citrus, ripe pear and white flowers with a final mineral note. On the palate it stands out for its acidity, moderated by the softness generated by the alcohol content, very reminiscent of citrus fruits on the nose, in particular candied citrus fruits. Refreshing on the palate.

Production: 5,000 bottles

Alc: 12.5%

Acidity: 6.0 g/L

Producer Information

Terraviva Winery was born in the late 1970’s in Colline Teramane appellation of Abruzzo. The vineyards, 22 hectares (54 acres) in Tortoreto, are framed by the Grand Sasso at one end and the Adriatic Sea at the other. Arranged like an amphitheater facing the sea, the vineyards are kissed by a climate that manages to balance the sea breeze and the cold currents of the Grand Sasso. The surrounding hills shelter the vineyards from the extreme currents and temperature variations between day and night mean that the grapes ripen slowly, respecting their natural rhythms. The vineyards have been certified organic since 1998. In 2020 they started with biodynamic practices, being passionate about the concept that agriculture should be in harmony with nature, men and earth. Given the biological activities, the soils are vital, the plants grow naturally, and they are nourished by the ecosystems and the soil.

Prior to 2008 all the grapes were sold to local coops and other producers. With their first vintage in 2008 under their own label they decided to vinify each plot separately to represent the micro terroir where the vines are grown. This philosophy of hyper focuses on region and farming extends to the native grape varieties they grow in their vineyards: trebbiano, pecorino, passerina and montepulciano. Their pecorino terraviva was awarded with the Best Value for your Money prize from Gambero Rosso in 2023.