



VOLTERRA

100% original Tuscany

Terrablu

Appellation: IGT Toscana Vermentino

Grape varieties: Vermentino



THE VINEYARD

Altitude: 238m asl

Sun Exposure: North West-South East

Terrain: Pliocene clay with 40% clay fraction, alkaline pH rich in salts and minerals.

Growth system: guyot

VINIFICATION AND AGEING

Harvest: hand-made in small boxes with grape selection upon cutting.

Ageing: cold-maceration at 5° for about 12 hours, then softly pressed and fermented at 11° for about 30 days.

Frequent batonnages for 3/4 months in stainless steel vats.

Genuino

Appellation: IGT Toscana Rosso

Grape varieties: Sangiovese 80%, Merlot 20%



THE VINEYARD

Altitude: 247m a.s.l

Sun Exposure: North West-South East

Terrain: Pliocene clay with 40% clay fraction, alkaline pH rich in salts and minerals.

Growth system: spurred cordon

VINIFICATION AND AGEING

Harvest: hand-made in small boxes with grape selection upon cutting.

Fermentation and maceration: in stainless steel vats at controlled temperature.

Malolactic fermentation: naturally processed.

Ageing: 10 months in stainless steel vats.

Prizes and awards

Vintage 2013



Marcampo

Appellation: IGT Toscana Rosso

Grape varieties: Sangiovese 50%, Merlot 50%



THE VINEYARD

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Sun Exposure: North West-South East

Terrain: Pliocene clay with 40% clay fraction, alkaline pH rich in salts and minerals.

Growth system: spurred cordon

VINIFICATION AND AGEING

Harvest: hand-made in small boxes with grapes selection upon cutting.

Fermentation and maceration: about 15 days in stainless steel vats at controlled temperature.

Malolactic fermentation: naturally processed.

Ageing: 12 months in French oak tonneaux and additional 6 months in stainless steel vats.

Severus

Appellation: IGT Toscana Rosso

Grape varieties: Sangiovese



THE VINEYARD

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Sun Exposure: North West-South East

Terrain: Pliocene clay with 40% clay fraction, alkaline pH rich in salts and minerals.

Growth system: spurred cordon.

VINIFICATION AND AGEING

Harvest: hand-made in small boxes with grapes selection upon cutting.

Fermentation and maceration: about 15 days in stainless steel vats at controlled temperature.

Malolactic fermentation: naturally processed.

Ageing: 12 months in Slavonian oak barrell (2000lt) and 6 months in stainless steel vats.

Giusto alle Balze

Appellation: IGT Toscana Rosso

Grape varieties: Merlot



THE VINEYARD

Altitude: 247m a.s.l

Sun Exposure: North West-South East

Terrain: Pliocene clay with 40% clay fraction, alkaline pH rich in salts and minerals.

Growth system: spurred cordon

VINIFICAZIONE E AFFINAMENTO

Harvest: hand-made in small boxes with grapes selection upon cutting.

Fermentation and maceration: around 25 days in stainless steel vats at controlled temperature.

Malolactic fermentation: naturally processed.

Ageing: 12 months in French oak tonneaux, then additional 6 months in stainless steel vats.

Prizes and awards

Vintage 2012



Vintage 2010



Vintage 2014



Vintage 2013



Vintage 2007



Grappa Di Merlot Riserva



Distillation: artisanal distillation of the best marc of Merlot.

Ageing: two years in oak barrels where the Giusto alle Balze wine was aged.

CARATTERISTICHE GRAPPA

Grape variety: Sangiovese, Merlot

Alcohol volume: 42%

Colour: Gold