

FATTORIA CASA DI TERRA

CASA DI TERRA - BOLGHERI SUPERIORE

Casa di Terra Bolgheri Superiore represents our business philosophy based on daily work, passion, and attachment to the history of Bolgheri and its territory, which is able to give birth to wines with intense character, strong but with the elegance and the balance that only a great terroir can express. Casa di Terra is born with this idea, to produce a pure Cabernet Franc, a grape variety that has found in this corner of Tuscany its adopted home and can convey unique organoleptic emotions.



VITICULTURE

Grape Variety: 100% Cabernet Franc

Location: Bolgheri, vineyards on the Bolgherese road

Exposure: East - West

Vineyard age: 2004 - 2011 - 2013

Soil type: Ferrous clay soils with the presence of a good sandy component

Training system: VSP spur cordon pruned

Plant density: 5.600 plants/hectare

Yield per hectare: 6500 kg per hectare

WINE MAKING AND AGEING

Fermentation: after 12 hours of cold maceration, fermentation is carried out in a natural way by the same yeasts naturally present on the grapes. It continues for about 25 days at 26/28°C.

Ageing: 20 months in French oak barrels of 225 liters with medium toast, 20% of first passage, 40% for 2nd and 40% for 3rd passage. Then aged in bottle for 18 months.

This wine was bottled without any type of filtration or treatment of clarify to preserve its natural integrity.

TASTING NOTES

Nose with wide bouquet of spices and leather highlights, which are then supplemented by notes of black fruit and hints of smoke and graphite. The palate is warm and inviting, the velvety tannins, sweet and soft make the wine final extremely persistent.

FOOD & WINE PAIRING

Truffles dish, slow cooking meat dishes.