



# TERRA DIVINO

TYPE: Toscana i.g.t.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 2,4 acres

AVERAGE HEIGHT: 250 meters on the sea level

EXPOSITION AND SLOPE: South, 10-15 %

PLANTING YEAR: 1999

GRAPES: Sangiovese 100 %

WINE YIELD/HECTARE: 32 HL.

HARVEST: in September, hand-harvest, the grape was crushed in a soft way.

VINIFICATION: the grapes were macerated in terracotta

"Orci" (amphora) for about 21 days, with punching down at least 3 times a day, to then be filled and closed so as to remain with the skins for another 3 months

MATURATION: 9 months in terracotta Orci made in Impruneta

REFINING: In bottles of at least 12 months

PRODUCT QUANTITY: 900 bottles of l. 0,750

TASTE: ruby red color, the nose is intense fruity with spicy notes, on the palate it is nervous, lively and with a nice finish that growing up

REWARDS:

**Vini d'Italia 2023** *Gambero Rosso Editore* **2 bicchieri**

**I Vini di Veronelli 2020** *Veronelli Editore* **88/100**

**Vinibuoni d'Italia 2022** *Touring Club Italiano* **3 stelle**

**Slow Wine 2022** *Slow Food Editore* "fruity, juicy, sharp"

**Winecritic - Raffaele Vecchione 2022** "Open to the nose it shows notes of red plums, resin, amber, juice mandarin and laurel. Medium body, soft tannins and a good finish Tuscan harmony and classicism" **91/100**

**International Organic Awards 2022**

**Gold Medal**

