



I C A R P I N I



terre d'ombra

COLLI TORTONESI - DOC
ROSSO

*"I venti capricciosi della valle si fanno ad un tratto più freddi,
le nubi erranti come vele piangono sul fianco dei colli verdi,
ma noi, lasciando le pene e i timori che angosciano
gli altri uomini berremo, e pianga aprile finché vuole,
il rosso vino scaldato dal sole".
(J.C.E. Bowen)*

Terre d'Ombra is harvested in a vineyard named after my nephew Carlo Alberto. Made from autochtone red grapes. it finds in the Carpini biodiversity the perfect ecosystem: the vines are healthy and generous; the grapes deliver a natural complex wine.

Tasting Terre d'Ombra is an overwhelming experience, starting from its wilderness arriving to its sensuality which speak loud its full character. On the nose red fruits and plums integrate well with the tertiary aromas, a powerful taste that warms the soul and stimulates the next sip. I like to enjoy Terre d'Ombra at sunset, preferably in sweet company!

Vintage: 2015
Vol: 14.5%
Production: 2000 bts.
Vineyard: Carlo Alberto

Altitude: 370-380 mt
Exposure: est, nordest
System: Guyot
Conduction: Organic Holistic

Harvest: Hand picked.
Vinification: 15 days skin contact maceration, spontaneous fermentation with indigenous yeasts.
Maturation: 12 months on fine lees in stainless steel tank.
Aging: 24 months in medium toast and fine-grained 500 liters French oak barrels, 12 months in bottle.

Unfined, unfiltered.