

technical sheet



RANGE: ASSEMBLAGE

DOLCE VITA

2024

WINE OF FRANCE



At Terra Vita Vinum, "we cultivate the vines with respect for biodiversity and do everything possible to produce terroir wines with the utmost transparency to deliver unique emotions". Let's remember that our wines are as close as possible to what nature gives us. Each cuvée is therefore a unique work, never before made, and never again.

GEOLOGY

Schist with a touch of quartz.

CULTIVATION METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products, in the respect of biodiversity. **It is for all these reasons that we do not buy grapes, we only vinify those that we grow.**

COMPOSITION

Fermented grape juice from a manual harvest.
95% Gamay, 5% Cabernet Franc.

WINEMAKING

Direct pressing, filtered wine (partial malo).
Low level of sulphites to respect the fruit.

ANALYSIS AFTER BOTTLING (FEBRUARY 2025)

Sulphites: total 20 mg/L; Alcohol: 12% vol; Residual sugar: 3,3 g/L.

TASTING

The nose is lively and suggests a beautiful basket of red fruits. The palate develops a beautiful vivacity to finish on a mineral and spicy freshness.

ADVICE

Serve between 7 and 9°C. Enjoy between 11 and 13°C.
Cellaring: in its youth.



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