

technical sheet



RANGE: ASSEMBLAGE

ROUGE DE SCHISTE

2022

PDO (AOC) ANJOU GAMAY



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

Bedrock of greenish-grey schist and altered green to purple schist.

GROWING 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. The grapes are harvested by hand in small crates of 8/10 kg.

COMPOSITION

100% gamay.

WINEMAKING

Light pressing, short skin contact, for part in whole bunches, 13 months' ageing with 10 months in concrete egg (55%) and barrels (45%), unfiltered. 20 mg of sulfites added at bottling.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: total 44 mg/L

Alcohol: 12,5% vol

TASTING

The nose suggests a sunny, ripe harvest. On the palate, we appreciate the supple tannins and fine balance. After the strong notes of red fruit, the finish provides a real sensation of freshness.

ADVICE

Serve at 13°C to taste between 16 and 17°C.

Cellaring: 5 years and more.



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