

Terre di Tufi 2019

BACKGROUND

Past, present and future come together at Teruzzi – a state-of-the-art winery dedicated to exploring the most innovative solutions to produce high quality wines while respecting the local heritage and ancient history of Tuscany's great winemaking tradition. Teruzzi epitomizes the vision of the Moretti family – a commitment to advancing estates with a strong place of origin, heritage, nobility and personality, like that of San Gimignano – a true medieval jewel, and its most precious resource – Vernaccia. Teruzzi owns the largest expanse planted with Vernaccia. The estate stretches over 180 hectares – 96 under vines, of which, 60 hectares are under Vernaccia vines. Grouped into four large areas – Casetta, Racciano, Montegonfoli and Ponte Rondolino, in the municipality of San Gimignano, with an additional 16 hectares in Suvereto – the Teruzzi properties benefit from a variety of soils, altitudes, gradients and microclimates influenced by their close proximity to the Tyrrhenian sea. Teruzzi has always been attentive to environmental sustainability and as a result obtained Equalitas international certification as a Sustainable Organization in 2022.

TERROIR & VINTAGE NOTES

Terre di Tufi is an elegant and fascinating wine that reflects Teruzzi's dedication to viticulture and the winemaking. Known as "White Supertuscan" for its unique qualities, it is considered the white version of the famous and well-appreciated red Tuscan wines made from grapes that come from indigenous and international wine varieties. The grape vines benefit from a variety of soils, altitudes, gradients and microclimates influenced by their close proximity to the Tyrrhenian sea, making Terre di Tufi is an intense, supple and full-bodied wine that represents the winery's crown jewel.

WINEMAKING & AGING

Grape skin maceration in press for one night is followed by soft pressing the day after the harvest. Cold settling of the must is followed by and alcoholic fermentation at a controlled temperature of 16°C in stainless steel. The wine rests 8 – 9 months, partly in stainless steel and partly in 5 hl tonneau and second-third use barriques of 2.25hl. The blend is created and the wine ages in stainless steel for at least 6 months.

TASTING NOTES

This wine presents an intense and persistent fragrance. Complex fruity notes harmoniously blend with lightly toasted notes over a supple, full-bodied palate. The result is a remarkable wine with high acidity and a great flavor. A hint of almonds provide the characteristic finish.



750ML

750ML



ORIGIN

Toscana Bianco IGT, Tuscany, Italy

GRAPE VARIETIES

50% Vernaccia di San Gimignano,
20% Trebbiano Toscano, 30%
Aromatic Varietals 20% Trebbiano
Toscano 30% Aromatic Varietals

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Alessio Gragnoli

