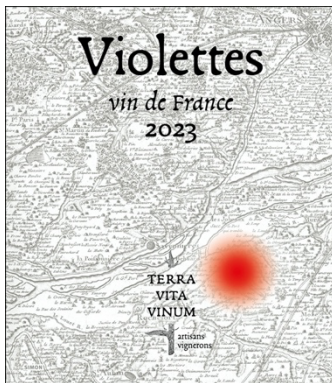


technical sheet



RANGE: PARCELLAIRE

VIOLETTES

2023

VIN DE FRANCE (RED)



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

Greenish-grey schist, sometimes purple, and silt on the plateaux with eolian reworking.

GRAPE VARIETY

Cabernet franc.

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.**

WINEMAKING

This cuvée is the fruit of a maceration partly in whole bunches.

Aged for 12 months, no fining, no filtration.

Low level of sulfites added to respect the fruit (10 mg/L).

ANALYSIS AFTER THE BOTTLING (SEPTEMBER 2023)

Sulfites: total = 21 mg/L

Alcohol: 13 % vol

TASTING

The nose is surprisingly complex.

The tannins are silky and the finish is fresh and precise.

ADVICE

Our favorite pairings: simply on grilled red meat or a pot au feu.

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

Cellaring: long.



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