

Geo

Passito

Fattoria Le Terrazze

Description

A wine passionately envisioned by Georgina Terni, its name reflects both her own and the ancient Greek word for “earth.”

Red grapes are carefully hand-harvested and slowly dried in small baskets until reaching 30-35° Babo. After gentle whole-cluster pressing, the must ferments in barriques with selected yeasts. Following fermentation, the wine is aged in barriques for 2 years.

- 0,50 L - ALC 14,5%
- Montepulciano 100%
- 14-16 °C
- Medium-sized dessert glass

Fattoria le Terrazze | Via del Musone 4, Numana (Ancona, Italy) | T (+39) 071 9030054 / 071 7390352
info@fattorialeterrazze.it | **www.fattorialeterrazze.it**