



TERRA DI SALE

NATURALE PER SAPIENZA

vino biologico vegano senza solfiti aggiunti

It is the magnificent inspiration for a time lived in study and natural well-being.

Naturale per Sapienza is a philosophy of life that expresses respect for the earth, including us, the human race, within it as an essential part of the ecosystem.

The *Gobbi&Mannocchi* farm lives this naturalness to the core, and it is only with the experience gained through years of trial and error, thanks to the possession of this great knowledge, that it now presents these extraordinary wines, organic and with no added sulphites. *Naturale con Sapienza*.

WWW.TERRADISALE.IT

AZIENDA AGRICOLA GOBBI&MANNOCCHI - Porchia di Montalto delle Marche (AP) - ITALIA

TERRA DI SALE

MARCHE PASSERINA IGT

BIOLOGICO VEGANO SENZA SOLFITI AGGIUNTI



INDICAZIONE GEOGRAFICA TIPICA

Grapes	Passerina (100%)
Production area	Porto Sant'Elpidio
Altitude	50 mt above sea level
Soil Type	Medium mixture
Vine training system	Guyot
Vineyard density	3000 vines per hectare
Grape harvest	By hand in boxes in the last decade of September, manual sorting of the best bunches
Vinification	Pressing and inertization of the entire processing line, static defecation at 4 degrees and start of alcoholic fermentation using indigenous yeasts. Fermentation at 16 degrees C for about 15 days. Racking and storage in stainless steel at 8 degrees.
Refinement	In the bottle for three months
Alcohol	12% vol sulphite content < 10 mg/lt
Wine serving temperature	8 - 10 degrees C

Straw yellow with golden highlights. Aromas of citrus, chamomile and peach. On the palate it is fresh and savoury, well supported by body and with a persistent and pleasantly fruity finish. Accompanies white meats and seafood cuisine in general.

WWW.TERRADISALE.IT

AZIENDA AGRICOLA GOBBI&MANNOCCI - Porchia di Montalto delle Marche (AP) - ITALIA