

Terrevive No Autoclave Rosato Frizzante

THE FACTS

COUNTRY: Italy

REGION: Emilia-Romagna

APPELLATION: Emilia-Romagna

THE STORY

In 2008, Gianluca Bergianti founded Terrevive with 16 hectares in the village of Gargallo di Carpi just outside Modena, operating according to strict biodynamic principles since day one. He has since expanded to 35 hectares, growing cereals, vegetables, fruits, herbs, and, of course, grapes—although vineyards, planted entirely to autochthonous varieties, comprise just 10 total hectares in this calculatedly polycultural setting. Gianluca's commitment to low cellar intervention and to the pre-Charmat-method traditional method for producing Lambrusco—he even has a wine called “No Autoclave”—results in wines of shocking immediacy, intense personality, riveting acidity, and organoleptic qualities which do not fit neatly into boxes.

THE ADJECTIVES

OVERALL: Delicious & Complex

AROMAS / FLAVORS: Tangerine, wild herbs, cherry, Szechuan peppercorn

MOUTHFEEL: Precise & Clean

THE SELLING POINTS

PAIRINGS: Perfect on its own, with shellfish or fried foods

