

ara terra

da uve raccotte a man

VINO ROSSO • IGP SALEMI

COLOMBABIANCA

NON FL

BIOLOGICO



From hand-harvested grapes, Cara Terra is a red organic and sustainable wine, produced by reducing our impact on the planet to the minimum, starting from the production in the vineyard to the use of a 100% recyclable packaging. Cara Terra is an IGP Salemi red wine and it comes from the countryside of the Salemi lowland.

## **DENOMINATION:** IGP Salemi.

#### SENSORIAL ANALYSIS



INABLE WINE

**COLOUR:** Lively ruby red, deep, dense.



**BOUQUET:** Notes of red fruit, blackberry and cherry, along with scents of rose and a slightly spicy finish.



**TASTE:** The mouthfeel is full, embracing and rich, with a soft but settling tannin that makes it pleasing and persistent.

#### HOW TO TASTE IT

**FOOD MATCHING:** It perfectly fits with cold cuts and aged cheese. Ideal with main courses of the Sicilian tradition and roast meats. **RECOMMENDED GLASS:** Burgundy.

SERVING TEMPERATURE: 16-18° C.

## **ON THE MARKET**

**ORIGIN OF THE NAME:** This completely sustainable project is a dedication to our beloved earth, and it conveys the commitment of Colomba Bianca in producing wines with respect for the land.

ANNUAL PRODUCTION: 15.000 bottles. FORMAT: 0,75 L. BOX: 6 bottle cardboard boxes (vertical).

#### PACKAGING

BOTTLE: 100% recycled glass.

**CORK:** High-quality cork deriving for 50% from recycled raw material, 98% recyclable. **LABEL:** Totally recyclable Italian paper coming from the recycling of pomace. **CASE:** Cara Terra is shipped in 100% recyclable cardboard boxes.

TRAINING SYSTEM: Guyot.

HARVEST METHOD: Manual.

89 Points

HARVEST PERIOD: Late September.

PLANTS/HA: 3500.

YIELD Q/HA: 70.

# AGRONOMIC DATA

VITICULTURE: Organic/sustainable/integrated farming. GRAPE VARIETY: 85% Frappato, 15% Nerello Mascalese. VINEYARD LOCATION: Salemi, Contrada Giummarella. ALTITUDE: 250 m.a.s.l. SOIL: Medium-texture, clay.

#### **OENOLOGICAL DATA**

## ALCOHOL CONTENT: 13% Vol.

**SULPHITES CONCENTRATION:** Low content of sulphites, 50% of the maximum limit.

**VINIFICATION:** Natural fermentation, soft maceration with daily breaking up of the cap and pumping over. Aging with regular batonnage on the lees, pouring in waning moon. Bottling with no filtration.

# AGEING POTENTIAL: 2 years.

**LOW CALORIES CONTENT:** 75 calories per 100ml glass, 563 calories per 0.75 liter bottle

# VINTAGE 2021





MUNDUS VINI 2022 SUMMER TASTING Gold Medal

# VINTAGE 2022



GILBERT & GAILLARD 2024 Gold Medal 20022024