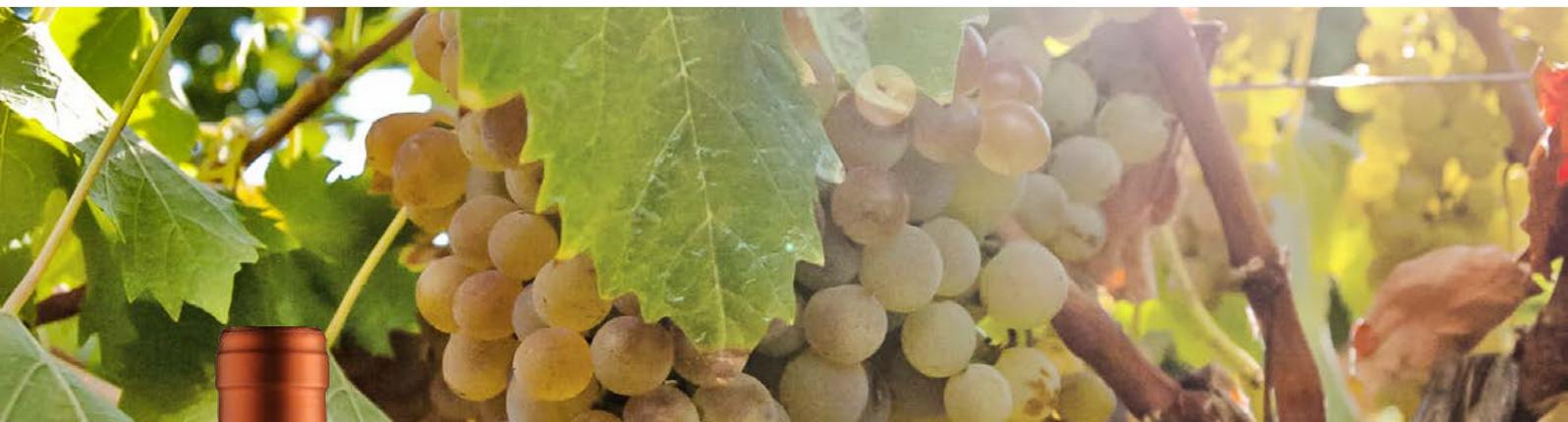


# TOKATERRA

OVERRIPE GRAPE WINE



From a selection of local white grapes left to dry naturally on the vine, we get this sweet wine aged in small oak barrels. Hints of dried fruit and spicy notes are blended with the full, smooth and velvety flavor.

**Designation:** sweet white wine.

**Grapevine:** our typical white grape variety.

**Production area:** hilly soils located at about 200 meters above sea-level.

**Soil composition:** good calcareous structure associated to clayey fractions.

**Training system:** vertical shoot positioning. The pruning system is Guyot.

**Productivity in grape - wine:** nearly 40 q/ha - nearly 15-20 hl/ha.

**Harvest time:** we select the bunches intended for over-ripening in late September. By cutting the cane we stop the feeding of nutrients favoring, through dehydration, the concentration of sugars and the evolution of the aromas. The bunches remain on the plant for 10-15 days and we harvest them after that a thin layer of noble rot is formed.

**Wine-making:** the overripe grapes, harvested by hand and laid on small boxes, come to the winery where they are crushed; after a maceration of about 48 hours, they are pressed in a gentle way. Fermentation, very slow, at 18/20°C of temperature.

**Refinement:** at least 6 months, part in stainless steel vats and part in oak barrels.

**Organoleptical characteristics:** the color is golden yellow with amber hues. It has a great intensity and an aromatic richness. Hints of ripe fruit alternate with spicy notes fine and refined. The taste is sweet, harmonic, full and velvety. A slight bitter aftertaste typical of the grape from which it originates.

**Combining and service:** ideal with aged cheese and the typical pastry.

**Alcohol:** 15% vol.



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