

SAUVIGNON BLANC ORGANIC DOC VENEZIA - TERRA MUSA

Winemaking:
The vineyard is characterised by rich clayey and silty soil with a slightly alkaline composition, providing an ideal foundation for exceptional grape cultivation. Thanks to the expertly implemented Sylvoz training system for vine management, we achieve impressive yields ranging from 90 to 100 quintals per hectare. The vinification process begins with a meticulous 6-hour cryomaceration, allowing for optimal extraction of flavours and aromas. This is followed by fermentation with carefully selected yeasts at a precisely controlled temperature, ensuring the highest quality in every bottle.

Tasting Notes:

The colour is straw yellow, with varying intensities and greenish undertones. It has a range of aromas reminiscent of yellow pepper, banana, and black locust flowers. The clay from the plains contributes to a product that is gently elegant and enjoyable. The flavour is dry and vibrant, yet always maintains an air of elegance and satisfaction.

Producer	Terra Musa
Country	Italy
Region	Veneto
Appellation	Venezia Doc
Grape Variety	Sauvignon Blanc
Vintage	2025
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	Yes
Food & Wine Matching	Aperitif, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mushrooms, Pasta, Pizza, Poultry, Risotto, Salads, Seafood, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood
Bottle Format	750 ml

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