

MATCHVINO

TERREGAIE VÓ - VENETO



Who: Salvatore Lovo, Rita Ferasin and their daughter Silvia

Where: Vó, Padova • Veneto, Italy

Founded: 4th generation

Land: 120 hectares, 400 meters above sea level

Grapes: Moscato Giallo, Glera, Semprino, Incrocio Manzoni, and Pinella, along with some international classics: Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet + Merlot.

Appellation/Area: Colli Euganei

Viticulture: sustainable + organic



Salvatore Lovo, his wife Rita Ferasin, and their daughter Silvia operate the family winery Terregaie in Vo' at the western end of the Euganean Hills, a region steeped in winemaking tradition. This modern and dynamic winery produces about 100,000 bottles of high-quality estate-grown Prosecco from the picturesque & highly favored hillsides of the Padova province and many still wines. Centrally located in the heart of Veneto's wine production area, the Terre Gaie Winery and Lovo family have been cultivating these lands for generations.

It is here, since the 18th century, that their family has been rooted in the wine-making traditions of the Veneto. The proximity to the Alps and the Adriatic allows cool Alpine breezes and warm sea air to weave together, promoting perfect acidity and aromas in the grapes. This modern and dynamic winery produces high-quality estate-grown wines from the picturesque & highly favored hillsides of the Padova province. The winery was built in 2004 amidst the Lovo and Ferasin farmlands, which have been in their respective families for nearly 200 years. With about 50 hectares (120 acres) of southwest-facing vineyards, they grow chiefly indigenous and classic grapes. Salvatore Lovo has made Terregaie the premier winery in the Colli Euganei, in addition to raising the perception of the area.



Terregaie | 'Clarís' Pinot Grigio delle Venezia DOC

GRAPE: Pinot Grigio

PRODUCTION PROCESS: Must is fermented at a controlled temperature in stainless steel tanks and in the presence of selected yeasts.

ALC: 12%



Terregaie | Prosecco DOC

GRAPE: Glera

PRODUCTION PROCESS: Hand harvested, soft press, vinified as white. Primary fermentation in stainless steel tanks at a controlled temperature. Charmat method (tank ferm) 60 days. It is then filtered and cold bottled.

ALC: 11%



Terregaie | 'Mayah' Chardonnay delle Venezia IGT

GRAPE: Chardonnay

PRODUCTION PROCESS: After a delicate pressing the grapes, fermentation occurs in steel tanks at a controlled temperature. The wine ages for 6 months with its indigenous yeasts and is subsequently bottled.

ALC: 12%



Terregaie | 'Stema' Pinot Nero delle Venezia IGT

GRAPE: Pinot Noir

PRODUCTION PROCESS: Maceration of the crushed grapes with a small ration of whole grapes for 12 days. Frequent pumping over in the first days of maceration, reduced to two in the last week. Maturation for 12 months in steel and subsequent refinement in the bottle.

ALC: 13%



Terregaie | 'Kali' Sauvignon Blanc delle Venezia IGT

GRAPE: Sauvignon blanc

PRODUCTION PROCESS: The grapes are harvested by hand and taken to the cellar with perfectly healthy fruits, which are vinified in steel tanks where the wine obtained ages for 6-7 months.

ALC: 12.50%



Terregaie | 'Brando' Cabernet Franc delle Venezia IGT

GRAPE: Cabernet Franc

PRODUCTION PROCESS: Maceration of the crushed grapes with a small percentage of whole grapes for 12 days. Periodic pump-over in the first days of maceration. It matures partly in oak barrels and partly in steel, following the cutting and refinement in the bottle.

ALC: 12%