



TÈRRUAS BOVALE

Bovale Marmilla IGT

GRAPE VARIETY

Bovale

PRODUCTION AREA

Marmilla.

CLIMATE

Warm Mediterranean climate, with mild winters, hot summers and low rainfall.

SOIL

Sandy soils located at approximately 330 meters above sea level, particularly well suited to viticulture and south-facing.

TRAINING SYSTEM

Spur-pruned cordon system, with a planting density of about 4.200 vines per hectare.

HARVEST

The grapes destined for Tèrruas Bovale are harvested in the second half of September. Harvesting is carried out by hand, early in the morning and into small crates, in order to protect the grapes from daytime heat.

VINIFICATION AND AGEING

After harvest, the grapes are cooled to 8–10 °C and processed the following day, preserving the aromatic compounds contained in the skins. Eighty-five percent of the grapes are destemmed and gently crushed, while the remaining 15% is vinified as whole clusters with stems. Particular care is taken to keep the berries as intact as possible during crushing.

Alcoholic fermentation lasts approximately 10–12 days.

Once fermentation is complete, the wine matures in unglazed concrete TULIPE vats, where malolactic fermentation takes place over about 12 months. The tulip-shaped concrete vats promote natural convection currents, creating gentle, natural bâtonnage that enhances length and softness on the palate.

After ageing, the wine is bottled and further refined in bottle for an additional 6 months.

FOOD PAIRINGS

Excellent with starters such as braised porcini mushrooms; with first courses like maltagliati pasta with lamb ragù; and with main courses such as Arborea beef sirloin accompanied by barbecued vegetables. For cheese lovers, it pairs beautifully with Axrida di Escalaplano, an intense pecorino aged under a clay coating, or alternatively with mature Camembert. Also worth trying outside a meal with dark chocolate (70% cocoa or higher).

