



The link between terracotta and wine has ancient roots, which date back to the Greco-Roman period, when it was used for the transport and trade of wine.

The physical characteristics of the terracotta allow us to obtain excellent results in the vinification, maturation and conservation of the wine. Terracotta has an extraordinary thermal insulation capacity and allows the wine not to undergo excessive temperature changes during storage.

HERMIA IGT TUSCAN WHITE

A wine in which fermentation and aging in terracotta is rediscovered, dedicated to the cellarman Hermia, who really existed 2100 years ago, a slave of the rustic villa of San Giovanni on the Island of Elba. On behalf of her master, Hermia purchased in Minturno, in southern Lazio, large jars, called dolia, on which she stamped his name next to the figure of a dolphin which refers to an ancient and fascinating legend of Asia Minor.

Grape:
100% Viognier

Planting Density:
6,000 vines per hectare

Bottles:
3,000

Fermentation and Conservation:
Long maceration in contact with the skins in 800 liter amphorae and subsequent refinement of 5 months in the bottle.

