



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.

VALERIUS IGT Toscana White

The name is a tribute to the Roman Valerio Messalla, owner of the Villa delle Grotte , an ancient Roman domus found in San Giovanni, on the Grotte hill overlooking the harbor of Portoferraio, where wine was already being produced in Roman times.

Grape:
100% Ansonica

Manual harvest:
In small crates, immediate separation from peels and stems

Planting density:
5,000 vines per hectare on terraces

Bottles:
2,000

Fermentation and conservation:
A long maceration with the typical thick skins in contact with the terracotta of our amphorae enhances the particular and unique varietal characteristics of Ansonica. Our experience in the use of amphorae has long led us to choose the Ansonica grape , a unique and particular native vine of the Island of Elba.

