



TERRE DEI BUTH

Frizzante Rosé Special Cuvée

Italy - Veneto - Prosecco di Treviso DOC

Terre dei Buth Societa Agricola

Owner & third generation winemaker Paolo Marion founded his company in 2003, after taking over the family vineyards and converted to organic agricultural practices in 1999. Terre dei Buth translates to 'land of buds' – Paolo chose the name to represent the wide array of buds that emerge from the gravelly soil during the Spring.

Paolo and his brother, Massimo, manage 50 acres of vineyards & produce 21,000 (9-liter) cases annually. Their commitment to organic agriculture is impressive, as only 1% of Prosecco is organic, due to the high humidity level and frequent rain, organic farming.

ABOUT THE WINE

This Frizzante Rosé is made in the Charmat method and is certified both organic & vegan. The Glera and Raboso are blended into their 'special cuvée', known for its outstanding drinkability & delicate aromas. The Glera (Prosecco grape) brings liveliness, while the Raboso (an indigenous red grape of the Venetian region) brings its signature red berry notes and smooth taste.

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| Vintage | NV |
| Appellation | Veneto - Prosecco di Treviso DOC |
| Varietal(s) | 90% Glera and 10% Raboso |
| Vinification | Grapes are machine-harvested & pressed immediately after picking, preserving the freshness of the fruit & avoiding micro-fermentation. Grapes are harvested and vinified individually. After picking, grapes are soft-pressed. Primary fermentation is completed in about 10 days, then additional fermentation for 5-6 months, in which the cuvée reaches the appropriate level of acidity for foaming, which is then performed in stainless steel, thermo-conditioned tanks for 20-25 days. |
| Soil | Gravel |
| Vine Age | 10 years |
| Agricultural Practices | Organic |
| Certifications | Organic (ICEA) and Vegan (ICEA) |
| Size | 12/750ml |
| UPC | 7 84585 02369 1 |

