Terre dei Buth
Frizzante Rose

The Facts

COUNTRY: Italy
REGION: Veneto
APPELLATION: Venezia
CEPAGE: 90% Glera, 10% Raboso
WINEMAKING: Charmat Method. 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 cuvee reaches the appropriate level of acidity for foaming, which is then performed in stainless steel, thermo-conditioned tanks for 20-25 days.
ALCOHOL BY VOLUME: 10.5%

The Story

Paolo Marion, a third generation winemaker, began managing family-owned vineyards with his brother, Massimo, in 1999. Their father had produced grapes to sell in bulk. Paolo studied oenology at the School of Winemaking in Conegliano, one of the most renowned in Italy. Together they made the conversion to organic farming, and in 2003, Paolo founded his own company and invested in new winemaking equipment to produce high quality wines made with the Charmat method. He created his own brand - Terre dei Buth - and began distributing his bottled wine in 2017. He earned the nickname "Prosecco Genius" from British wine writer Matthew Jukes.

"Terre" means "Lands" and "Buth" means "Bud" in a Venetian dialect, hence the name "Lands of buds" -

The Selling Points

Organic, Vegan, and low alcohol!
SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan

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