

Zidarich



Teran



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Teran/Terrano (100%)
- **Average Annual Production:** 8,000-9,000 bottles
- **Average Alcohol by Volume:** 11-12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From sloped, south-east-facing vineyards in the communes of Duino, Aurisina, and Prepotto, all on the Carso overlooking the gulf of Trieste
- **Soil Types and Compositions:** Iron-rich red limestone endemic to the Carso/Karst
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,000-9,000 vines/ha, vines are 10-40 years old.
- **Average Yields:** 40-50 hl/ha
- **Average Harvest Date and Type:** Exclusively manual, usually in late September to early October

In The Cellar:

- **Fermentation:** After total destemming, ferments spontaneously in open-top neutral Slavonian oak tini. Cuvaion lasts 2-4 weeks.
- **Pressing:** Vertical basket press
- **Time on Lees:** c. 24 months
- **Malolactic Fermentation:** Spontaneous, simultaneous with alcoholic fermentation
- **Élevage:** 24 months in neutral, 10-hl Slavonian oak casks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest if necessary and at bottling, c. 60 mg/l total sulfur.

In The Glass:

This indigenous grape variety has existed in the Carso since Roman times, and it is a vibrant and light-on-its-feet counterpart to the strikingly mineral white wines of the area. Benjamin explained that Teran has the most anthocyanins of any red grape variety in the world, and its alcohol levels rarely broach 12%. There is a certain Barbera-like quality to the crunchy, earth-tinged red fruits and the bright, appetizing acid profile, yet there is more finesse and purity. Fresh herbs and red licorice on the palate add complexity, and the concentration and energy of this wine is surprising given its exceedingly modest alcohol level.