

ABOUT US

Wine tasting is a process of analyzing organoleptic substances through an educated use of the senses of sight, smell and touch. Tasting good wine is like a journey to rediscover our past, through scents and tastes, which have the power to bring back important moments in our lives. And it is here that Le Terre di Salu finds its best motivations. All the processes that accompany us from the careful selection of the grapes to the meticulous work of bottling and labeling are carried out with the aim of giving a complete motivational experience.

Our wines deserve to be tasted in complete tranquillity, with friends, relatives and alone. Terre di Salu are an invitation to close your eyes and stop time, to intensely enjoy a sensational sip of Good wine!



Le Terre di Salu

Where time tastes like good wine

The real things in life,
are neither studied nor
learned:
but we meet them.



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le_terre_di_salu





CLASSIFICAZIONE:

Vermentino di Toscana - Bianco

UVA: 90% Vermentino - 10% Sauvignon Blanc

ALCOOL: 12,5%

VINIFICAZIONE: In steel tank with Batonnage process

TEMPERATURA DI SERVIZIO: Serv at 10°C

ÉRIU VERMENTINO DI TOSCANA

The golden clusters of Vermentino Ériu grow on the Tyrrhenian side of Tuscany, where the terroir is rich in minerality.

A meeting between freshness and harmony, this white is dressed in lightness and simplicity. Straw yellow with greenish reflections, it presents itself to the nose with notes of golden apple and white peach. Persistent and balanced to the touch. Ideal with fish and white meat dishes.

CLASSIFICAZIONE:

Rosato di Toscana IGT

VITIGNI: 100% Sangiovese

ALCOL: 13,5%

VINIFICAZIONE: After a brief passage on the skins, the product is placed in stainless steel tanks at a controlled temperature

TEMPERATURA DI SERVIZIO: Serv at 12°C

LE TERRE DI SALU SUPER TUSCAN

Meël rosé is produced entirely with native Sangiovese grapes, selected and harvested late to enhance their sweetness in the bottle.

Meeting between delicacy and balance, this rosé is dressed in softness and charm. Of a soft pink, intense floral notes emerge on the nose followed by aromatic hints. To the touch it is fresh and velvety like the fabric that caresses your palate.

Ideal as an aperitif and fish dishes.



CLASSIFICAZIONE:

Super Tuscan IGT - Rosso

VITIGNI: 70% Sangiovese - 15% Syrah - 15% Merlot

ALCOL: 13,5%

VINIFICAZIONE: In stainless steel vats with 12 months aging in wooden barrels

TEMPERATURA DI SERVIZIO: Serv at 18°C

LE TERRE DI SALU SUPER TUSCAN

The grapes harvested on the clayey hills of Vinci are carefully selected by hand to make this Super Tuscan a superlative wine.

A meeting between passion and dedication, this red is dressed in tenacity and elegance. Of an intense purple with garnet reflections, it presents itself to the nose with spicy and jam notes with a characteristic tertiary smell of leather. Ideal with meat and cheese dishes. Absolutely to be tasted in combination with Florentine Peposo. A wine suitable for aging and meditation.