

WINE

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PRÊT - À - PORTER



TERREGAIE

# DIVO', YOUR WINE PRÊT-À-PORTER

TERRE GAIE is my creator, my atelier, my winery.

Terre Gaie raises in the wonderful land of the Euganean Hills, an archipelago of 81 islands that pop up lively from the Po Valley nearby Venice, Padova and Verona.

It's a generous area kissed by the sun, which become the "cradle" of a great wines full of freshness, minerality and which totally express this volcanic and calcareous nature.

Focused on the exaltation of the terroir, in full respect of the origins and of the typical varieties of the Euganean Hills, TERRE GAIE has the ability to reflect contemporary culture, to sense and anticipate trends, to respond to innovation.

From this attitude I sprang... I'm DIVO' your wine prêt-à-porter. I'm a new way of living the wine, a new style, an innovative 375 aluminium bottle informal, young, lively, resealable.

I contain a wine for all tastes gorgeous sparkling Rosè and Dry, international Chardonnay and Cabernet.

I'm eco-friendly, **unbreakable, light, totally recyclable, resealable and reusable.**

Compared to glass I cool 5 times faster, I'm 85% lighter, I protect the wine from UV rays, I require 10-12% less energy to produce, I reduce greenhouse gas emissions during transport.

Open me and surprise yourself.

I'm your wine prêt-à-porter.



## CABERNET

### VINIFICATION

The pressed grapes are fermented under control of the temperature in steel tanks, applying repeated pumping over to extract the majority of the aromatic and colouring substances. The wine stocked in steel tanks where the Malolactic fermentation occurs, matures until the moment of the bottling.

### CHARACTERISTICS

A wine of ruby red seductive colour. The perfume expresses note of cherry, blackberry and black pepper. On the palate it is tasty, aromatic with a long and persistent finish.

### WINE & FOOD PAIRING

Ideal with first dishes with meat ragout. Very good with roast beef or grilled meat, excellent with aged and soft cheese.

### GRAPES

Cabernet

### ALCHOL CONTENT

12% Vol

### CAPACITY

375ml

Bottles per case	Cases per layer	Layers per pallet	Cases per pallet	Bottles per pallet	Bottle gross weight	Case gross weight	Pallet weight	Pallet dimension	Cod EAN BT	Cod EAN CT
12	21	6	126	1512	Kg 0,425	Kg 5,40	Kg 702	80x120x170	8032770290987	8032770299379



## ROSE'

### SEMI-SPARKLING WINE

### VINIFICATION

The grapes are softly pressed and the must is left in contact with the skins to extract the soft pink colour and smooth tannins. The first fermentation is made in temperature controlled stainless steel tanks. The second fermentation occurs in steel tanks at controlled temperature for about 50 days, in accordance to the Martinotti method.

### CHARACTERISTICS

A wine of a bright pink colour. It presents a fine and persistent perlage. The attractive perfume of wild strawberries is alternated with hints of delicate rose. The sip is surprising and tantalizing. The palate is wrapped by a soft and delicate perlage, while it unleashes a fresh taste of red fruits and hibiscus. Sapid, mineral and harmonic.

### WINE & FOOD PAIRING

Perfect for informal moments like aperitifs. It is also recommended with pizza, fish dishes and sushi. It enhances crustaceans.

### GRAPES

Pinot nero - Cabernet sauvignon

### ALCHOL CONTENT

12% Vol

### CAPACITY

375ml

Bottles per case	Cases per layer	Layers per pallet	Cases per pallet	Bottles per pallet	Bottle gross weight	Case gross weight	Pallet weight	Pallet dimension	Cod EAN BT	Cod EAN CT
12	21	6	126	1512	Kg 0,425	Kg 5,40	Kg 702	80x120x170	8032770290956	8032770299348



## DRY

### SEMI-SPARKLING WINE

#### VINIFICATION

The grapes are harvested in advance of full ripeness to obtain a good level of acidity. The first fermentation is made in temperature controlled stainless steel tanks. The second fermentation occurs in steel tanks at controlled temperature for about 50 days, in accordance to the Martinotti method.

#### CHARACTERISTICS

A wine of a light straw yellow colour with greenish reflection. It presents a perlage of good finesse and persistence. The perfume is delicate, aromatic and fruity. The sip is vibrant, intriguing, pleasant for the freshness of his acidity. It brings to mind a fragrance of white flowers and citrus fruits. The finish is very fresh and persistent.

#### WINE & FOOD PAIRING

Great for every moment of sharing and lightness! Excellent aperitif, it matches very good with appetizers, fish dishes, crustaceans and rice dishes with vegetables.

#### GRAPES

Glera - Chardonnay

#### ALCHOL CONTENT

11% Vol

#### CAPACITY

375ml

Bottles per case	Cases per layer	Layers per pallet	Cases per pallet	Bottles per pallet	Bottle gross weight	Case gross weight	Pallet weight	Pallet dimension	Cod EAN BT	Cod EAN CT
12	21	6	126	1512	Kg 0,425	Kg 5,40	Kg 702	80x120x170	80322770290963	80322770299355



## CHARDONNAY

#### VINIFICATION

The grapes harvested and macerated cold for 12 hours. The juice is separated from the skins, the fermentation starts and lasts 10-12 days at a temperature of 16 °C. The wine is cleaned and stored in steel tanks where it ages on his fine lees until the bottling.

#### CHARACTERISTICS

A wine of brilliant straw yellow colour. The perfume seduces with notes of tropical fruits, Jasmine and Golden apple. On the palate, it is elegant, inviting, young and mineral.

#### WINE & FOOD PAIRING

It goes well with fish dishes, vegetables and dishes of white meat.

#### GRAPES

Chardonnay

#### ALCHOL CONTENT

12% Vol

#### CAPACITY

375ml

Bottles per case	Cases per layer	Layers per pallet	Cases per pallet	Bottles per pallet	Bottle gross weight	Case gross weight	Pallet weight	Pallet dimension	Cod EAN BT	Cod EAN CT
12	21	6	126	1512	Kg 0,425	Kg 5,40	Kg 702	80x120x170	80322770290970	80322770299362



TERREGAIE

TERRE GAIE SRL - VO' (PD) - ITALIA

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