



LIMESTONE / TERRA FUSCA

Whispers across Millions of Years

ORIGIN

These limestone soils are the remnants of a calcareous algae reef that formed over 23 million years ago. The warm, moist sub-tropical continental conditions of the late Tertiary period brought solution weathering in this spot. Poorly soluble, noncalcareous elements that had previously been stored in the stone as “impurities” were left behind, creating a distinctive clayey layer referred to today as residual clay. The resulting soil owes its rich brown hues to the oxidized iron (i.e. Goethite) in its composition. Erosion continued over time, with the solifluction process mixing the residual clay on the top layer with the limestone below. A thin top layer of loess formed as well, eventually producing the limestone portion we see today.



SOIL CHARACTERISTICS

The distinctive markers of this soil come from the dominant (80%) share of clay in its composition. It retains water well – in fact, in some areas so well that the vines are unable to harness it. These properties also mean that the earth cools more slowly during spring. The share of loess and the willingness of the clay minerals to bind with other elements ensure strong



nutrient provision despite the high calcium levels. While the extremely stony subsoil is difficult for the roots to penetrate, old vines that have already managed this tough task gain access to minerals and moisture even in times of drought. Gentle soil management techniques, primarily to prevent chlorosis of the vines and to stabilize the soil, have contributed to the site’s stellar reputation for Riesling wines in particular.

WINE CHARACTERISTICS

Rieslings with elegant, cool minerality — and an incomparable longevity. An austere saltiness mingles with the fresh fruits of the variety. The wines tend to be closed in their youth. They are full-bodied and fruity, with an incredible ageability in good vintages.