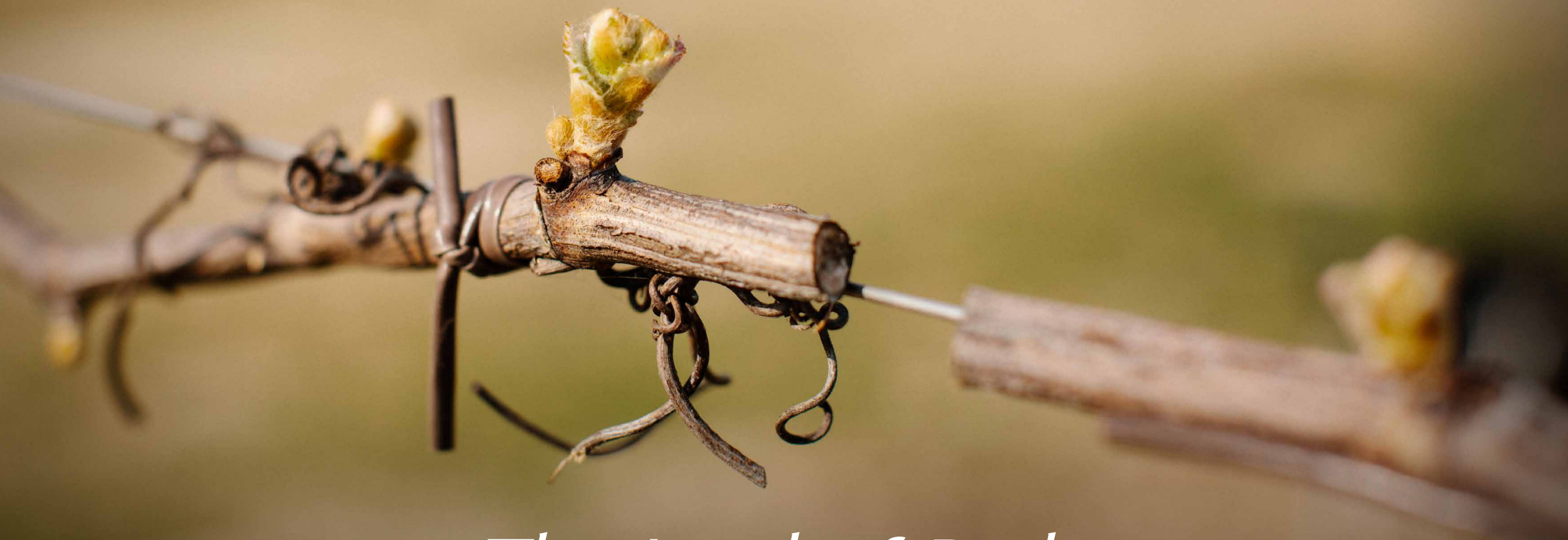


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TERRE DEI BUTH



*“The Land of Buds”*



## Who we are

### ORGANIC PROSECCO WINERY

*"Our winemaking philosophy is based on responsible management from vine to bottle.*

*At Terre dei Buth, vineyards have been organically farmed since our beginning in 2003.*

*We strongly believe that genuine wine starts at the root of the vine, and that organic viticulture allows grapes to fully express their characteristics.*

*In response to an organic viticulture which refuses to exploit the land and harm the ecosystem, the vinification process also respects its fruits.*

*We employ a modern and technological vinification process to ensure the respectful transfer of grapes into the bottle, bringing out the best of the grape"*

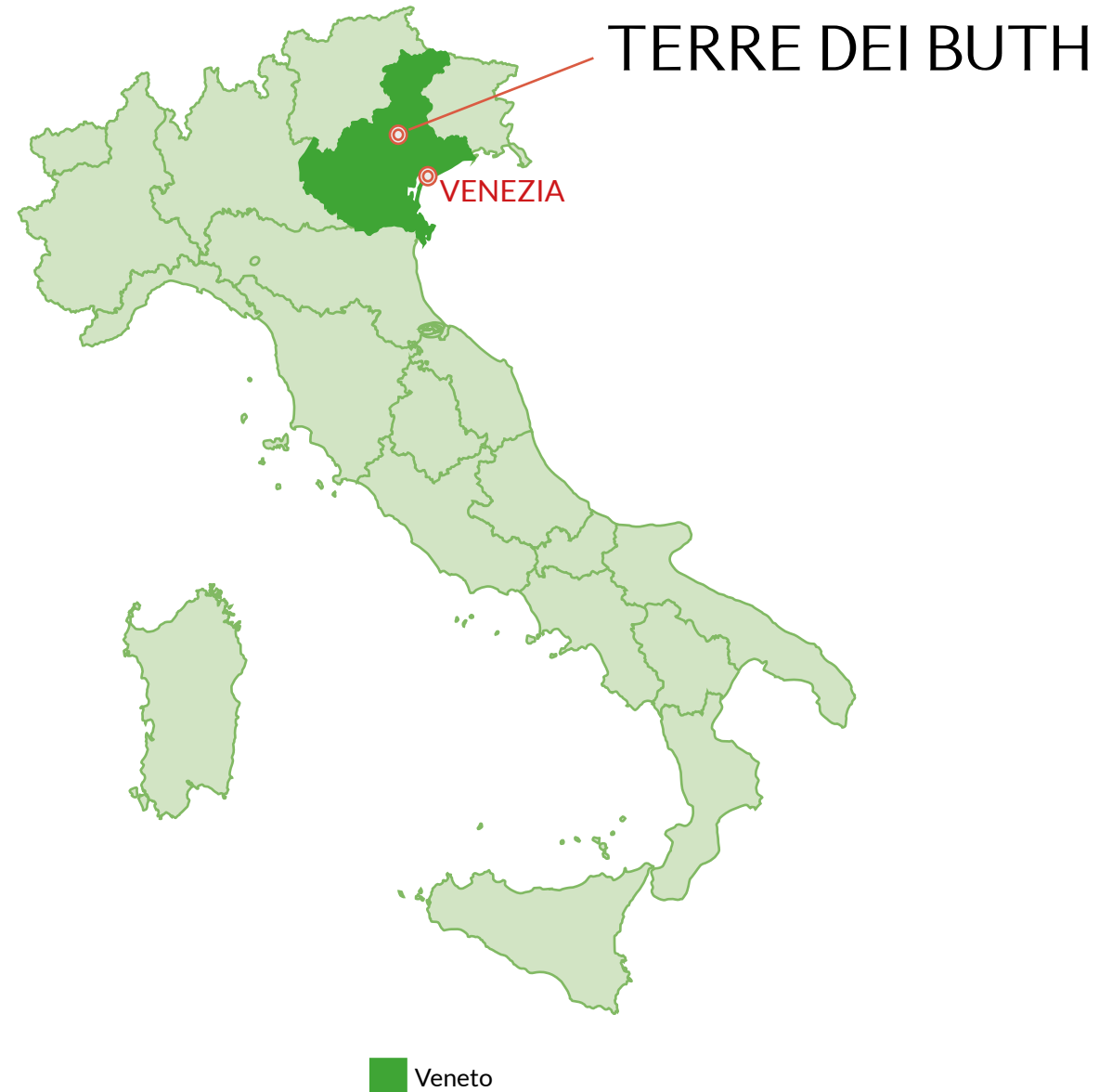
Paolo Marion  
oenologist

# Where we are

PROSECCO DOC WINE REGION

Terre dei Buth is located in the north-east of Italy, at a mere 50 km from Venice.

In this splendid area of Prosecco DOC, stretching from the Conegliano and Valdobbiadene hills to the river Piave, our vineyards are cultivated according to organic principles.



# Our commitments

PILLARS AT TERRE DEI BUTH

*At the very heart of our wine making is a combination of organic viticulture and vinification process that employs the latest technology.*

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## INNOVATION

We're constantly looking for innovation in the wine cellar.

Our winemaking process is modern and technological and allows for the respectful transfer of grape to bottle, while retaining fragrance, freshness, and varietal aromas. The wine produced is hearty and of guaranteed quality.

## OUR ENVIRONMENTAL ENGAGEMENT

Organic Viticulture and Sustainability are the core values that stay at the very heart of our winemaking philosophy.

We adopt organic agriculture methods: we don't use pesticides, herbicides or any other chemicals in our vineyard. We substitute chemicals with sustainable agricultural practices based on the principles of preservation and enhancement of resources and respect for the environment and consumer health.

## QUALITY FOCUS

With a combination of expertise and passion of our team, in conjunction with innovative equipment we attempt to achieve the highest quality in the winemaking stages. It results in organic wines with excellent organoleptic properties.



# Vineyard

## ORGANIC VITICULTURE

We don't use pesticides, herbicides or any other chemical products in our vineyards.

We adopt sustainable viticulture methods in order to minimize the impact on the ecosystem in an effort to produce high quality wines that have zero chemical residuals.

In the vineyard our commitment is to preserve the entire ecosystem in order to protect and support the natural balance between helpful insects and harmful insects because they are the ones that help us to create a vegetative balance for our vines.





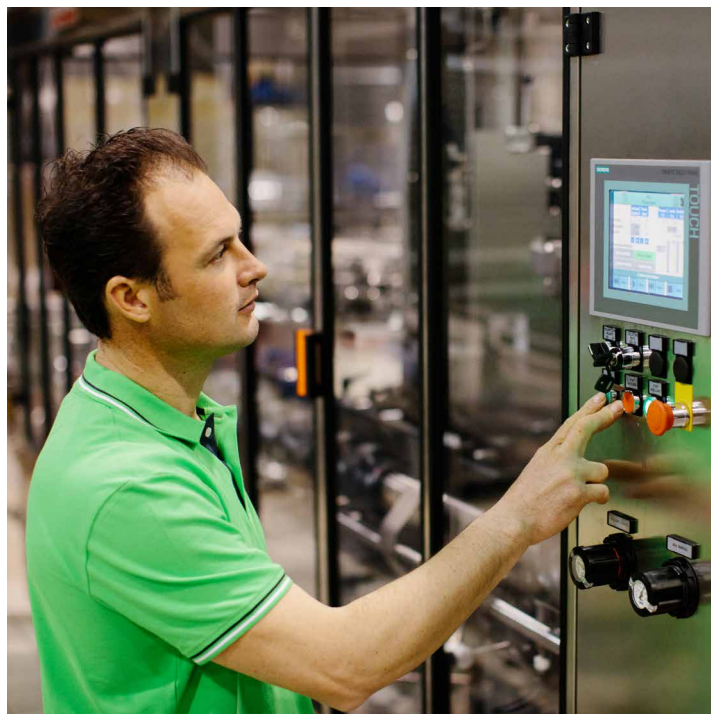
# Winery

## TECHNOLOGICAL PROCESS

Our commitment in the winery is to respect the fruit: we don't use any oenological adjuvants and limit sulfites to minimum, in an effort to obtain a wine that expresses the best of the fruits.

In addition, we take advantage of newer technology which allows for the respectful transfer of grape to bottle, while retaining fragrance, freshness, and varietal aromas.

All winemaking phases are scrupulously monitored by our oenologists with the aid of innovative and technological control systems to ensure exceptional quality.







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