

## MADRECHIESA 2009

### MORELLINO DI SCANSANO RISERVA

CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN

A symbolic wine of the enological history of Casa Terenzi, this selection from the single Madrechiesa vineyard is the proudest and most emblematic expression of Sangiovese. Aged 12 months in large barrels and 6 months in the bottle, it has a balsamic opening that leaves room for clear aromas of red and black fruits, violets and spices. The tannins are generous and tasty, without smudging, the sip is reactive and full of juice. To pair with seasoned pecorino cheese, pappardelle with wild boar ragù or grilled meats.



#### CLIMATE AND VINTAGE

The growing season began at the usual time and spring was characterized by very rainy May and June. This thermo-pluviometric trend has enormously stimulated the vigor of the vineyards, in some cases causing sagging. The temperatures in June and the first week of July were very cool and well below seasonal averages.

Numerous interventions were necessary to restore a microclimate of the bunch favorable for the completion of veraison even if from mid-July onwards the temperatures began to rise until they became torrid in August; However, the nights were relatively cool, allowing sufficient temperature variations. This greatly benefited the quality of the grapes by preserving their acidity but further accelerating ripening.

The sunny and dry September with warm temperatures further accentuated the phenomenon, ensuring that the harvested grapes had a truly significant sugar level.



#### TASTING NOTES

On the nose it presents a fine, elegant aromatic bouquet, with black fruits, light balsamic tones, hints of spiciness. In the mouth the entry is soft, showing melted tannins, enjoyable acid strength, for a long and complex finish.



WWW.MADRECHIESA.COM | EXCLUSIVE WINES

#### HINTS



#### AWARDS



2009

Grape variety:	Sangiovese picked by hand in our Madre Chiesa vineyard.
Soil:	Deep, with coarse sands and deep clay; very stony and well-drained.
Vine training system:	Cordon Spur
Vine density:	5,000 vines per hectare
Grape yield:	7 tonnes/ha
Harvest:	End of September
Pressing:	De-stemming and partial rupturing of the grapes.
Type of press:	Pneumatic
Fermentation:	In stainless steel tanks at a controlled temperature.
Temperature:	28°-30°C
Duration:	15 days
Maceration on the skins:	During the alcoholic fermentation.
Malolactic fermentation:	Carried out spontaneously, in stainless steel tanks.
Maturation:	12 months in large Slavonian oak casks.
Bottle ageing:	6 months
Colour:	Deep ruby red with garnet tinges.
Fragrance:	Red berry fruits, spices and a faint tarry note.
Taste:	Full-bodied and well-balanced, with ripe, well-evolved tannins.
Pairing:	It goes particularly well with red meats, roasts, game or moderately mature cheeses.
Initial serving temperature:	16°-17°C