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TERENZI  
MAREMMA TOSCANA

## MADRECHIESA 2011

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 took place at the usual times, with a particularly mild and dry climate in the months of April and May. Uniform budding and excellent flowering.

The sunny days of June were then followed by abundant rainfall in the second ten days of July. The rains led to a significant drop in temperatures.

The temperatures at the beginning of August were rather cool, but from the middle of the month an anticyclonic area of African origin took over, which brought a sharp rise in temperatures, with temperatures well above the average for the period and which lasted for about two weeks. Stuff and scorching heat resulted in significant water stress which accelerated ripening times. September and October sunny and dry still with very hot temperatures.



### TASTING NOTES

Wide range of aromas, fine and fragrant, with the fruit expressing itself in a clean and lively way, cherry and strawberry in particular, mineral and vegetal notes at the end. In the mouth it is fluid, relaxed, docile, appetizing to drink, for a tasty finish.

### HINTS



### AWARDS



2011

WINEENTHUSIAST  
THE WORLD IN YOUR GLASS

94/100

Robert Parker  
WINE ADVOCATE

92/100

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