

MADRECHIESA 2010 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 with a slight delay due to the various returns of cold weather and spring was characterized by very rainy May and June.

June temperatures were very cool and well below seasonal averages; from the beginning of July temperatures began to rise with dry heat in the second week of the month; August saw temperatures drop again and the nights were very cool, greatly benefiting the quality of the grapes, both for preserving their aromas and for maintaining organic acids.

From mid-August throughout September and October there was very little rainfall, facilitating harvesting operations and rewarding those who had the patience to wait for the right ripeness.



TASTING NOTES

Fresh and delicate aromas on the nose, where bay leaves and sage combine with balsamic and fruity hints of strawberry and blueberry. Flexible in the mouth, elegant, subtle, excellent to drink, it prolongs the final taste with extreme satisfaction.



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HINTS



AWARDS



2010

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