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HINTS



AWARDS



2015

Wine Spectator
90/100

Robert Parker
WINE ADVOCATE
89/100

TERENZI
MAREMMA TOSCANA

MADRECHIESA 2015

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

Abundant winter and spring rains, alternating with sunny and windy days, ensured a conspicuous accumulation of water in the soil. This allowed uniform growth of the bunches in the months of May and June.

The summer period, marked by rather high temperatures, favored the regular development of the grapes and ripening occurred gradually and perfectly thanks also to the good temperature variations between day and night.

The absence of significant rainfall – both during the ripening period and during the harvest – together with the temperate climate of the month of September, helped to preserve the health of the grapes, while at the same time allowing the expression of their full qualitative potential.



TASTING NOTES

The aromas are complex and multifaceted, flowers, spices, balsamic and mentholated hints. In the mouth it has grit, elegance and a decidedly juicy and deep sip.

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