

## MADRECHIESA 2014

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

Seen as a technician, the 2014 vintage was an explicit test of the professional ability and meticulous work of the winemakers. 2014 was certainly not an easy vintage, especially due to the climatic trend with an alternating and often bizarre weather pattern that characterized all the Italian wine-growing regions. From a thermal point of view, the 2014 accumulations were in line with the data of the last 12 years thanks to a wider distribution of days with good temperatures. The winter was extremely mild, favoring an extremely early start to the vegetative growth. This already gave rise to hope for the possibility of adequate ripening of the grapes, which was then delayed by the rainfall at the end of August and September.

The professionalism of the winemaker during the harvest was fundamental for the vintage, both for the choice of the most suitable harvest moment and for the careful management of this phase, with the elimination of any compromised or unsuitable parts of the bunch. An explicit data is the quantity: for various reasons (lesser fertility of the vintage, hail and above all harvest selection) the yield per hectare was lower than the maximum limits of the specifications of the various DOC and DOCG. The work in the well-tended vineyards, pruned with fewer buds, thinned out and leafed out at the right time and defended with timely and effective treatments, made it possible to wait for the perfect ripening of the grapes which occurred during the first days of October, a period in which the dry climate, beyond beyond all expectations, and the temperature variations allowed convincing qualitative results: healthy bunches, good sugar levels (without the peaks of recent years), marked acidity and lower pH.

As always happens, the Madre Chiesa vineyard with well-drained soil, good exposure to the sun and adequate ventilation gave the best qualitative results even in such a complicated vintage, giving us a Morellino reserve that is certainly up to the standards of the most demanding palates.



### 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.

WWW.MADRECHIESA.COM | EXCLUSIVE WINES



### HINTS



### AWARDS



2014

Wine Spectator  
92/100

Robert Parker  
WINE ADVOCATE  
89/100

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