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TERENZI  
MAREMMA TOSCANA

## MADRECHIESA 2016

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

A mild winter period, with regular rainfall, favored an earlier budding and the following vegetative phases which the rather rainy spring months and with a drop in temperatures (at the end of April) brought back to normal. From the second half of June, and throughout the month of July, there was a gradual rise in temperatures. The high temperatures but with excellent temperature variations and the sporadic rains of August allowed the perfect ripening of the grapes. In September there were quite high temperatures with excellent temperature variations.

In the middle of the month, a few days of heavy rain risked compromising the harvest, but the technical and cultural interventions carried out in the vineyards with careful selection of the grapes, both in the vineyard and in the cellar, allowed us to harvest the grapes in their expressive fullness.



### TASTING NOTES

The aromas range from violet to cherry, from undergrowth to spices. The rhythm of the sip is marked by a nice acidic verve.

### HINTS



### AWARDS



2016



95/100

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