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AWARDS

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TERENZI
MAREMMA TOSCANA

MADRECHIESA 2021

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

2021 was a year of great balance for the Madrechiesa vineyard, characterized by regular weather patterns and ideal conditions for the slow and complete ripening of the grapes. The cold and rainy winter ensured significant water reserves in the soil, preparing the vines to best face the growing season. Spring began with mild temperatures and budbreak slightly later than in warmer years.
A few cold spells in April slowed vegetative development without compromising the plant's balance. From May onward, the climate remained stable, with bright days, good temperature ranges, and evenly distributed rainfall. The summer, warm but never excessive, favored steady growth of the grapes and progressive ripening, preserving aromatic freshness and natural acidity. The late August rains helped harmoniously complete the growing cycle, guiding the Sangiovese toward perfect phenolic ripeness.

The harvest took place in optimal conditions, with healthy, concentrated, and elegant grapes. Madrechiesa 2021 thus expresses all the finesse of the vintage: depth, precision, and a refined tannic texture that faithfully reflects the character of the vineyard and the terroir.

TASTING NOTES

It has a balsamic opening that gives way to crisp aromas of red and black fruits, violets, and spices. The tannins are generous and flavorful, without any overtones, and the palate is responsive and full of juice.

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