



WWW.MADRECHIESA.COM | EXCLUSIVE WINES

TERENZI  
MAREMMA TOSCANA

## MADRECHIESA 2012 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

Two months of Canadian winter, cool and dry spring then 3 summer months with drought and average temperatures of more than 35°C and often exceeding 40°C. This was the climatic situation in our area during the 2012 wine campaign.

In detail, budding occurred regularly with extremely healthy and balanced plants. Flowering, which took place in a warm and dry environment, resulted in excellent fruit set. Despite the rainfall deficit and extreme temperatures, veraison took place in perfect conditions and thus completed smoothly.

The rains between the end of August and the beginning of September, although of modest intensity, gave a further acceleration to the ripening which was completed uniformly with excellent anthocyanin and polyphenolic potential. Unfortunately, these extreme weather phenomena have had a huge impact on all agriculture causing a significant reduction in yields of all crops. The vine was positively affected by this quantitative reduction with the result of giving us grapes with smaller berries but with more intense colour, aromas and flavours. Overall an excellent year.



### TASTING NOTES

On the nose it presents a fresh bouquet, with notes of mint on a fruity base of strawberries and cherries. In the mouth it is elegant, clean, pleasantly balanced, with a juicy and powerful finish.

### HINTS



### AWARDS



2012

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