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TERENZI
MAREMMA TOSCANA

MADRECHIESA 2019

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

2019 was a memorable vintage not only for the quality of the wines. Particularly mild winter without rain until May with excesses of rain and sudden drops in temperatures. A cold and rainy May with sudden drops in temperature significantly delayed the vegetative cycle of the vine and the hot but scarcely rainy summer did not allow the initial delay to be recovered.

The harvest therefore took place later than we had become accustomed to in recent years. Finally, a dry September with large temperature variations allowed for perfect, albeit delayed, ripening of the grapes. This delay made us think back a few decades when Sangiovese was usually harvested in October, giving us excellent grapes for excellent wines.



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.

HINTS



AWARDS



2019

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