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TERENZI
MAREMMA TOSCANA

MADRECHIESA 2018 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

In the Maremma, 2018 was a year full of contrasts characterized by a spring with higher than normal rainfall and decidedly anomalous temperatures even for the Maremma. On the one hand, the repeated storms mitigated the effects of the 2017 drought (replenishing the soil's water reserves); on the other hand, this condition of high water availability has put us considerably busy both in the containment of weeds and in the management of vegetation and phytosanitary treatments. A vintage that certainly put the company organization of the cellar and countryside to the test.

If in the 2017 vintage the mission was to conserve the greatest number of leaves on the plant, in 2018 the greening interventions were aimed at obtaining an ideal microclimate of the bunch that was ventilated but not directly exposed to the sun's rays. The phenological phases (budding, flowering and fruit setting) had an overall regular course and the good water reserves gave rise to a satisfactory production with a decidedly higher weight of the bunches compared to previous years. The vineyards thus gave us grapes that were perhaps less concentrated but very balanced and expressive.



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



2018

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