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TERENZI
MAREMMA TOSCANA

MADRECHIESA 2022

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

The 2022 vintage was marked by particularly challenging climatic conditions for viticulture. A winter with limited rainfall gave way to a warm, dry spring, followed by an intense summer characterised by high temperatures and a prolonged absence of rain. In Maremma, the warmth accompanied the vine's vegetative growth and favoured an earlier ripening of the grapes. The rainfall that arrived in the second half of August proved decisive for the vineyards, helping to restore vegetative balance and allowing the grapes to complete their ripening process. The favourable temperature variations between day and night encouraged the development of polyphenolic and aromatic compounds, while preserving an essential element of freshness for the wine's overall balance.

The harvest yielded healthy grapes, with remarkable concentration and a fine balance between ripeness and freshness. Madrechiesa 2022 thus tells the story of a vintage full of character, in which the strength of the Maremma climate meets Sangiovese's ability to express its identity through a balance of structure, depth and elegance.

TASTING NOTES

The 2022 vintage reveals a rich and intense profile, in which the character of Sangiovese emerges through a deep aromatic complexity and an imposing structure. Ripe fruit is complemented by spicy notes and nuances that evoke its terroir of origin. On the palate, the wine unfolds with breadth and concentration, supported by a tannic structure that defines its character. Freshness accompanies the tasting experience, helping to maintain balance and dynamism. The finish is persistent, with a progression of flavours that conveys the personality of a warm, intense vintage, capable of expressing the depth of Maremma Sangiovese.

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

HINTS









AWARDS

Doctor Wine by Daniele Cernilli

95/100