

MADRECHIESA RISERVA 2013

MORELLINO DI SCANSANO | DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

CLIMATE AND VINTAGE

After a rather rainy spring and early summer, where in a few months the amount of rain that falls in a year fell, the month of September was very good from a meteorological point of view with lots of sun and excellent ventilation.

The budding and flowering have therefore suffered a delay of 15 days due to the cold and rains. The month of October was instead characterized by violent rains and hailstorms throughout Italy.

With the 2013 harvest, therefore, we are back to the "normality" of the 90s, with a harvest that began a few days later than in recent years.

The benign climatic conditions of September favored a gradual but late ripening of the grapes, which presented themselves in excellent qualitative conditions, with wonderfully intense varietal aromas and a good balance between alcohol content and acidity.

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.

VINIFICATION AND AGING

Grape variety:	Sangiovese harvested by hand from our Madre Chiesa vineyard
Soil type:	Deep, with coarse sands and deep clays, rich in skeleton, well drained
Training system:	Spurred cordon
Plant density:	5,000 vines per hectare
Yield in grapes:	70,00 qL/ha
Harvest:	End of September
Pressing:	Destemming with partial breaking of the berries
Fermentation:	In stainless steel at a controlled temperature
Temperature:	28°- 30°C
Duration:	15 days
Maceration on the skins:	During alcoholic fermentation
Malolactic fermentation:	Naturally carried out in steel
Aging:	12 months in large barrels
Refinement in bottle:	6 months
Color:	Intense ruby red with garnet reflections
Bouquet:	Small red fruits, spices and a light note of tar
Taste:	The body is full and balanced, with mature and well-developed tannins
Gastronomy:	Particularly suitable for red meat dishes, roasts,
Initial serving temperature:	16°-17°C

TERENZI
VITICOLTORI IN SCANSANO

