

MADRECHIESA

MORELLINO DI SCANSANO RISERVA

Denominazione di Origine Controllata Garantita

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



TERENZI
VITICOLTORI IN SCANSANO

