



## 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

