

MADRECHIESA RISERVA 2015

MORELLINO DI SCANSANO | DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

CLIMATE AND VINTAGE

Abundant winter and spring rains, alternating with sunny and breezy days, ensured a conspicuous accumulation of water in the ground. This allowed a uniform growth of the grapes in the months of May and June.

The summer period, marked by rather high temperatures, favored the regular development of the grapes and the ripening took place in a gradual and perfect way thanks to the good temperature variations between day and night.

The absence of significant rainfall - both during the ripening period and during the harvest - together with the temperate climate of September, helped to preserve the health of the grapes, allowing at the same time the expression of all their qualitative potential.

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

