

# MADRECHIESA RISERVA 2012

MORELLINO DI SCANSANO | DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

TERENZI  
VITICOLTORI IN SCANSANO

## CLIMATE AND VINTAGE

Two months of Canadian winter, fresh and dry spring then 3 summer months with drought and with average temperatures of more than 35°C and often exceeding 40°C. This was the climatic situation in our area during the 2012 wine year. In detail, the sprouting took place on a regular basis with extremely healthy and balanced plants.

Flowering, which took place in a warm and dry environment, gave rise to an excellent fruit set. Despite the rainfall deficit and the extreme temperatures, the veraison took place in perfect conditions, thus completing regularly.

The rains between the end of August and the beginning of September, even if of modest intensity, gave a further acceleration to the maturation which was completed in a uniform way with excellent anthocyanic and polyphenolic potential. Unfortunately, these extreme weather phenomena have had a huge impact on all agriculture causing a significant reduction in yields of all crops. The vine has been positively affected by this quantitative reduction with the result of giving us back grapes with smaller berries but with more intense color, aromas and flavors. Overall an excellent vintage.

## TASTING NOTES

The nose shows a fresh bouquet, with notes of mint on a fruity base of strawberries and cherries. In the mouth it is elegant, clean, pleasantly balanced, with a juicy and powerful finish.

## 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

