

MADRECHIESA RISERVA 2011

MORELLINO DI SCANSANO | DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

CLIMATE AND VINTAGE

The growing season took place at the usual times, with a particularly mild and dry climate in the months of April and May. Uniform budding and excellent flowering.

The sunny days of June were then followed by abundant rainfall in the second decade of July. The rains have led to a significant drop in temperatures.

The temperatures at the beginning of August were quite cool, but an anticyclonic area of African origin took over from mid-month, which led to a marked rise in temperature, with temperatures well above the average for the period and which lasted for about two weeks. Muggy and scorching heat resulted in significant water stress which accelerated the maturation times. Sunny and dry September and October still with very hot temperatures.

TASTING NOTES

Wide aromatic baggage, fine and fragrant, with the fruit that is expressed in a clean and lively way, cherry and strawberry in particular, mineral and vegetable notes at the end. In the mouth it is fluid, relaxed, docile, with an appetizing drink, for a tasty 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

TERENZI
VITICOLTORI IN SCANSANO

