

MADRECHIESA RISERVA 2014

MORELLINO DI SCANSANO | DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

TERENZI
VITICOLTORI IN SCANSANO

CLIMA E ANNATA 2014

Seen as a technician, the 2014 vintage was an explicit test of the professional ability and meticulousness of work of the winemakers. 2014 was certainly not an easy year, above all due to the climatic trend with an alternating and often bizarre weather trend that characterized all the Italian wine regions. From a thermal point of view, the accumulations of 2014 were in line with the data of the last 12 years thanks to a wider distribution of days with good temperatures. The winter was very mild, favoring a very early start of the vegetative restart. This already gave hope in the possibility of an adequate ripening of the grapes then delayed by the rainfall of late August and September.

The professionalism of the winegrower during the harvest was fundamental for the vintage, both for the choice of the most suitable time for harvesting, and for the careful conduct of this phase, with the elimination of any compromised or unsuitable parts of the bunch. . An explicit fact is the quantity: for various reasons (lower fertility of the year, hail and above all harvest selection) the yield per hectare was lower than the limits of the specifications of the various Doc and Docg. The work in the well-tended vineyards, pruned with fewer buds, thinned and peeled at the right time and defended with punctual and effective treatments allowed us to wait for the perfect ripening of the grapes, which occurred during the first days of October, a period in which the dry climate, beyond the highest expectations, and the temperature variations have allowed convincing qualitative results: healthy bunches, good sugar gradations (without the peaks of recent years), marked acidity and lower pH.

As always happens, the Madre Chiesa vineyard with well-drained soil, good exposure to the sun and adequate ventilation has given the qualitatively best results even in such a complicated vintage, giving us a Morellino Riserva certainly up to the most demanding palates.

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

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.

