

MADRECHIESA **RISERVA 2009**

MORELLINO DI SCANSANO | DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

TERENZ I
VITICOLTORI IN SCANSANO

CLIMATE AND VINTAGE 2009

The vegetative season began at the usual times and the spring was characterized by very rainy May and June. This thermo-pluviometric trend has enormously stimulated the vigor of the vineyards causing in some cases dripping. The temperatures in June and the first week of July were very cool and well below the seasonal averages.

Numerous interventions were necessary to restore a microclimate of the bunch favorable to the completion of veraison even if from mid-July onwards the temperatures began to rise until becoming torrid in August; the nights, however, were relatively cool allowing sufficient temperature excursions. This has greatly benefited the quality of the grapes, preserving their acidity but further accelerating ripening.

The sunny and dry September with warm temperatures further accentuated the phenomenon, causing the grapes harvested to have a really important sugar content.

TASTING NOTES

The nose shows a fine, elegant aromatic bouquet, with black fruits, light balsamic tones, hints of spice.

In the mouth the entrance is soft, shows fused tannins, enjoyable acid backbone, for a long and complex 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

