



TERENZI
MAREMMA TOSCANA

BRAMALUCE

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DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety:	Sangiovese and Syrah
Soil:	Stony, meagre and rocky, with good drainage
Vine training system:	Cordon Spur
Vine density	5,000 vines per hectare
Grape yield:	9 tonnes/ha
Harvest:	Beginning of October - part of the grapes are laid on special drying racks for about 15 days prior to vinification
Pressing:	De-stemming and partial rupturing of the grapes
Type of press:	Pneumatic
Fermentation:	In stainless steel tanks at a controlled temperature
Temperature:	28°-30°C
Duration:	7 days
Maceration on the skins:	During the alcoholic fermentation
Malolactic fermentation:	Carried out spontaneously, in stainless steel tanks
Maturation:	In stainless steel tanks
Bottle ageing:	6 months
Colour:	Ruby red with purple highlights
Fragrance:	Intense scents of red fruits and black cherries
Taste:	Full-flavoured and elegant, with persistent ripe tannins
Pairing:	Ideal with meat dishes, particularly roasts and game
Initial serving temperature:	15°-16°C

