

TERENZI
MAREMMA TOSCANA

FRANCESCA ROMANA

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INDICAZIONE GEOGRAFICA TIPICA

Grape variety: Cabernet Franc, Cabernet Sauvignon, Merlot.

Soil: Chalky, meagre and well-exposed sandy terrain.

Vine training system: Cordon Spur

Vine density 5,000 vines per hectare

Grape yield: 6.0–6.5 tonnes/ha

Harvest: End of September

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: 15 days

Maceration on the skins: During the alcoholic fermentation.

Malolactic fermentation: Carried out spontaneously, in stainless steel tanks.

Maturation: 18 months in French oak barriques.

Bottle ageing: 6–8 months

Colour: Deep ruby red with garnet tinges.

Fragrance: Hints of spices and ripe red fruit notes.

Taste: Rounded, warm and full-bodied, with rich spicy tones and a long finish enhanced by ripe, velvety tannins.

Pairing: Ideal with grilled or spit-roast meat, especially Chianina beef. It is also excellent with soups, roasts and game.

Initial serving temperature: 16°–17°C

