

Tenuta Ammiraglia Terre More 2010



Terre More 2010

Maremma Toscana Cabernet DOC

Terre More, a careful blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and Syrah, is a rich, intense wine that is modern in style yet eloquently expressive of the growing area it represents.

Climatic trend

The 2010 harvest on the Frescobaldi wine estates concluded on October 20. The overall balance sheet was notably positive, particularly as regards the outstanding quality level of the fruit harvested. It promises to be an extraordinary vintage, one that will yield solidly-structured wines with exemplary balance and vibrant acidities. Spring 2010 was marked by frequent rainstorms, which made life difficult for the viticulturalists with regard to vineyard operations and anti-fungal efforts, but the rain also had the benefit of building up groundwater reserves. The summer months experienced a rather even alternation of decent rains and sunny days. September brought ideal conditions, with cool nights and warm, sunny days right through to the end of the harvest. The upshot was that the vines performed splendidly, and the fruit arrived in the cellar with optimal ripeness levels. The crisp, cool nights and warm, sunny days that followed each other in September ensured that these grape varieties were able to achieve full ripeness and to produce wines of significant quality.

Technical notes

Origin: Comune di Magliano (GR)

Altimetry: 300 m slm

Surface: 55 ha (132 Acres)

Exposure: South Southwest

Soil typology: Calcareous clay, rich in stone

Plant density: 5.500 vines/Ha

Breeding: Guyot, spur pruned cordon

Wine Variety: Cabernet Sauvignon 50 % ,Cabernet Franc 20 % , Merlot 20 % e Syrah 10 %

Alcohol content: 13,50%

Maceration Time: 12 days

Malolactic Fermentation: Immediately done after the alcoholic fermentation

Maturation: Second and third passage barriques - 12 months

Tasting notes

Terre More 2010 is a very intense purple-red, bright but impenetrable. From the moment it is bottled various red and dark fruits are perceptible that we believe will evolve in time; already present are black currant, cherry and blueberry. The nose has a certain freshness to the blend of fruity perfumes, joined by a light note of vanilla. Despite the evident full body, entry on the palate is delicate, the tannins compelling. The acidity is not very evident and confirms an overall equilibrium among the components. Long persistence.

Wine pairing: Grilled meats, first courses of pasta with meat sauce or tomato sauce. Four cheese pizza.

