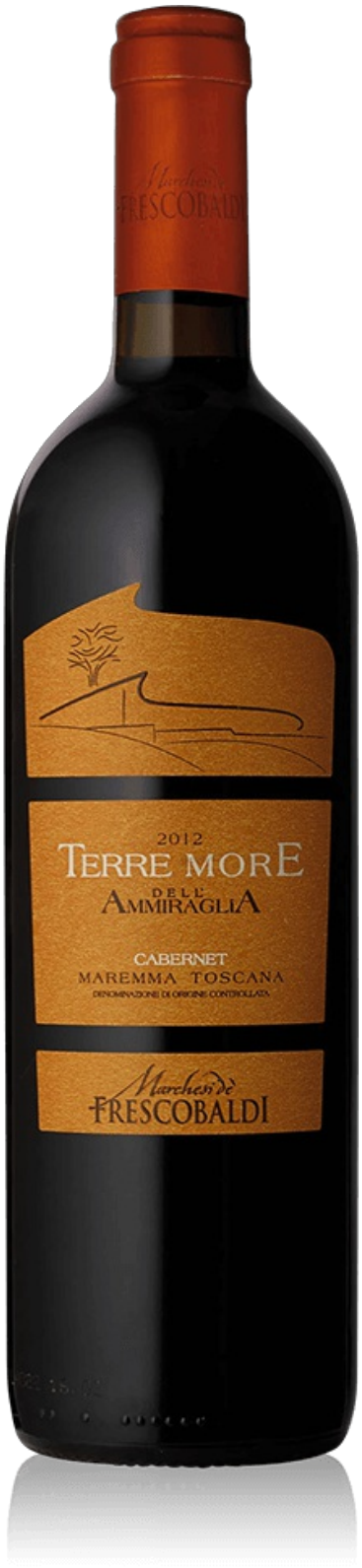
FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Terre More 2012



Formati

0,75 l

FRESCOBALDI
TOSCANA

Terre More 2012

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 growing season was characterized by elevated temperatures during the summer months and low precipitation. The particularly dry season favoured an even and consistent development of the grapes. An excellent season for Ammiraglia, which took advantage of the mitigating action of the afternoon marine breezes; so much so that results from the weather stations indicate that the temperatures were not excessive, but the brightness of the sunlight was extraordinary.

Technical notes

Origin: Comune di Magliano (GR) - Tuscany
Altimetry: 300 meters above sea level
Surface: 55 ha
Exposure: South, southwest
Soil typology: Calcareous clay, rich in stone
Plant density: 5,500 vines per ha
Breeding: Cordon spur
Wine Variety: Cabernet Sauvignon 70 % ,Cabernet Franc 15 %, Merlot 10 % and Syrah 5 %
Alcohol content: 13%
Maceration Time: 13 days
Malolactic Fermentation: Immediately after the alcoholic fermentation in steel
Maturation: second and third passage barriques - 12 months

Tasting notes

Terre More 2012 is a deep, purple-red; bright and full-bodied. It is characterized by a very intense and varied olfactory composition, revealing fruity aromas of cherries, blackberries and currants that then dissolve into spicy, fresh notes of cinnamon and licorice. Fine and elegant tannins give the wine softness and an enveloping heat that endures through the long finish and fruity aftertaste. Tasted September 2013

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