FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Terre More 2013



Formati

0,75 l

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Terre More 2013

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

Tenuta dell'Ammiraglia did not see the beginning of vine growth until the first few days of April for the early-developing varieties and in mid-April for the later varieties, some 15 days later than in 2012. July ushered in temperatures that held to seasonal averages, and although conditions were dry, the vines made use of groundwater reserves built up over the preceding seasons, so that the clusters developed well. Intense sun characterised August, although temperatures were not excessive; the first week, which was actually the hottest of the season, brought the start of veraison. Overall conditions of sun and heat favoured optimal ripening and concentration in the fruit. Significant day-night temperature differentials in September, as well as lack of rainfall, resulted in rich concentrations of polyphenolic and aromatic compounds, and in grapes that were in ideal physical condition.

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: Prevalence of Cabernet Sauvignon with small amounts of Cabernet Franc , Merlot and Syrah
Alcohol content: 13,50%
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 2013 is an intense ruby-red with purplish highlights. Very intense notes of cherry, plum and black currant, organic notes of coffee and preserved licorice, followed by fresh eucalyptus. Characteristic velvety tannins, the finish is a kaleidoscope of olfactory sensations.

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

Awards

Wine Spectator: 89 Points