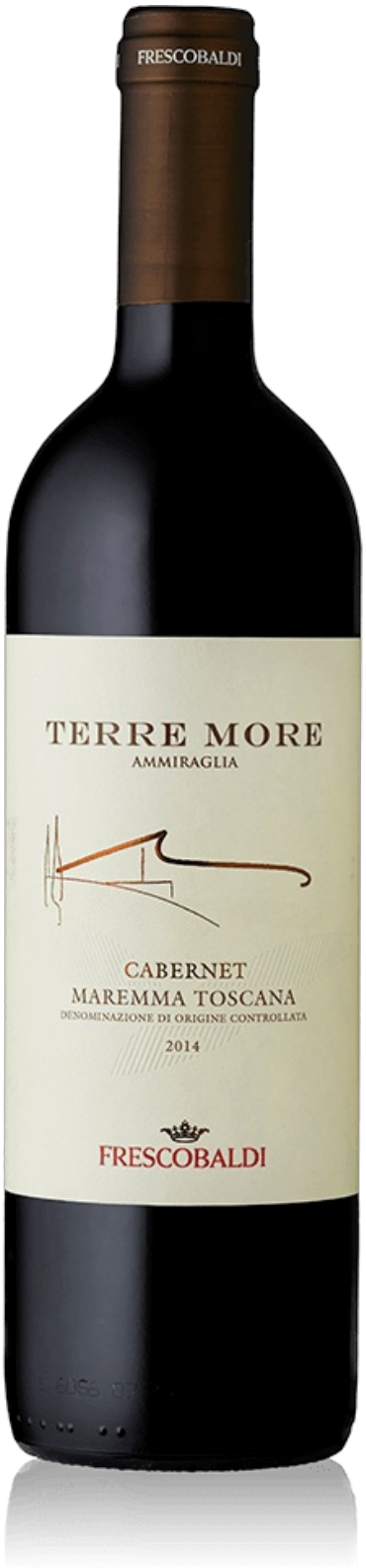
FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Terre More 2014



Formati

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Terre More 2014

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 characterised by heavy rainfall both at the end of autumn and during the winter, which contributed in keeping underground water levels well-supplied. When compared to previous years, budding began about a week late, but a favourable climate in April and May—as well as a very hot July mitigated by cooler evenings—accelerated the plants' growth, allowing for an early veraison. The grapes' ripening progressed softly due to a rainy August that lowered temperatures, resulting in a product distinguished by excellent aromatic polyphenols.

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

Full-bodied and brilliant, Terre More 2014 is a deep, rich scarlet colour. Quite varied to the nose, the wine reveals fruity notes of maraschino cherries, blackberries and currants that give way to spiced and balsamic notes of cinnamon and liquorish. In the mouth it is soft and enveloping and possesses a very long finish that leaves a fruity aftertaste. Tasted in February 2016.

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

Awards

JamesSuckling.Com: 90 Points