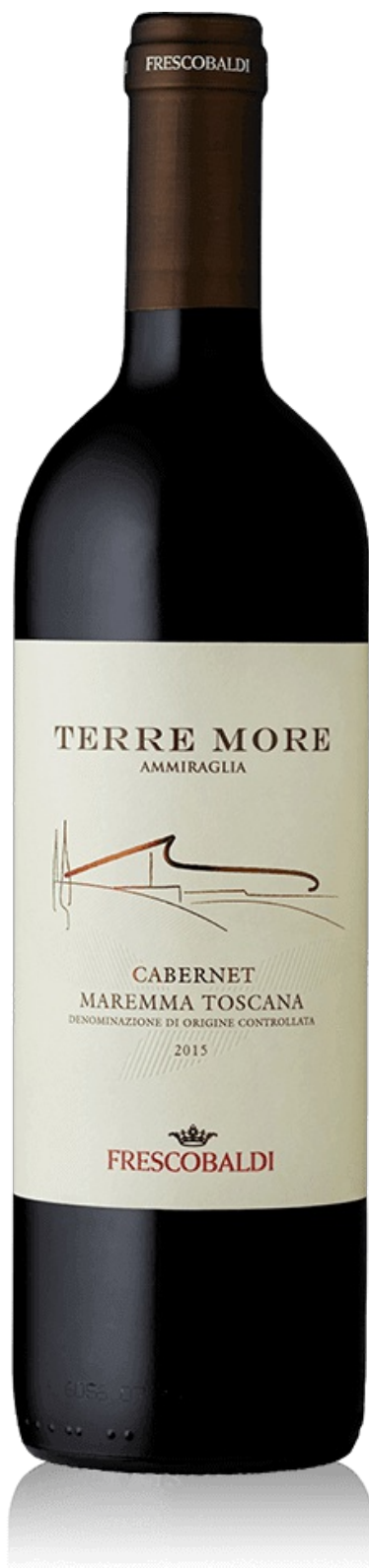


## Tenuta Ammiraglia Terre More 2015



# Terre More 2015

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:** Tenuta Ammiraglia

**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 trained, spur-pruned

**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 following initial fermentation

**Maturation:** Second and third use large oak barrels - 12 months

## Tasting notes

Full-bodied and brilliant, Terre More 2015 is a deep, rich ruby colour. Quite varied to the nose, the wine starts with fruity notes of plums and currants and then shows spicy and balsamic notes of vanilla and liquorish. In the mouth it is soft and enveloping, with fine and elegant tannins well blended with the wine's structure. Fresh, thanks to its elegant acidity, it possesses a very long finish leaving a fruity and sweet aftertaste.

**Wine pairing:** Grilled meats, first courses of pasta with meat sauce or tomato sauce, or cheese-topped pizzas.

# Awards

JamesSuckling.Com: 92 Points

Mundus Vini: Gold Medal