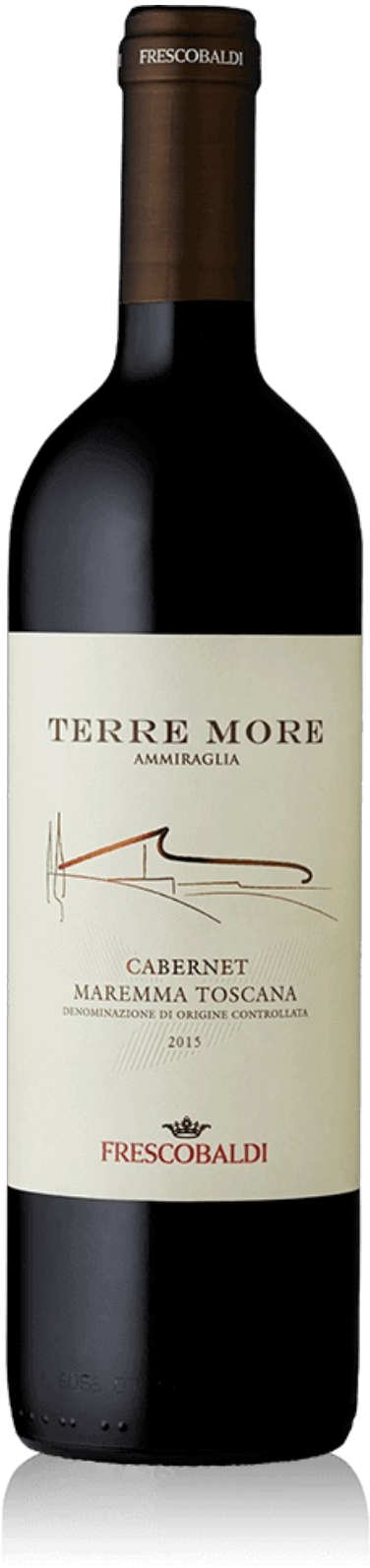
FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Terre More 2015



Formati

Bottle 0,75

FRESCOBALDI
TOSCANA

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, he 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