FRESCOBALDI
TOSCANA

Tenuta Ammiraglia
Terre More 2016



Formati

Bottle 0,75

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Terre More 2016

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 a relatively dry fall followed by a winter with temperatures that never fell below zero and a mild spring that stimulated the plant's awakening. The flowering phase, in fact, began approximately ten days earlier than the previous year. The spring rains ensured that the plants had the necessary water reserves to sustain themselves throughout the extremely dry summer, which was, however, not excessively hot. The result was a harvest noteworthy for the impeccable health of the plants and grapes.

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: 14%
Maceration Time: 13 days
Malolactic Fermentation: Immediately following initial fermentation
Maturation: Second and third use large oak barrels - 12 months

Tasting notes

Terre More 2016 is a bright and intense ruby colour with purplish highlights. Elegant to the nose, it possesses notes of ripe fruit such as blackberry and blackcurrant that leave way to spiced aromas of liquorice and vanilla. In the mouth the wine is enveloping and beautifully complex, with fine and elegant tannins that exalt its structure and lead the way to persistent finish with a freshly fruity aftertaste.

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

Awards

James Suckling: 93 Points
Vinum: 16 Points
The Wine Advocate: 92 Points