


FRESCOBALDI
TOSCANA

Tenuta Ammiraglia Terre More 2017



Formati
75 cl

Terre More 2017

Maremma Toscana Cabernet DOC

Terre More is made from Cabernet Sauvignon grapes with some choice additions of Cabernet Franc, Merlot and Syrah. Intense and elegant, it stands out for its modern taste without losing its connection to the land it represents.

Climatic trend

The 2017 season was marked by a relatively dry autumn and winter with temperatures slightly above seasonal averages, leading to early sprouting of new shoots on the vines. Flowering also began a few days early in comparison to previous seasons. The spring rains ensured the vines had the necessary water reserves for the entire summer, which was extremely dry with temperatures constantly above 30°C, with few localised rainy spells. The alternation of these events resulted in an excellent harvest, with the arrival of perfectly ripened grapes in the cellar.

Technical notes

Wine Variety: Majority of Cabernet Sauvignon with a small percentage of Cabernet Franc, Merlot and Syrah

Alcohol content: 13,5%

Maturation: French oak barrels - 12 months

Vinification and ageing

The carefully harvested grapes arrive in the cellar and are de-stemmed, and fermented in stainless steel vats at controlled temperatures. Maceration on the skins takes two weeks. The wine is subsequently aged for 12 months in French oak barriques being used for the second and third time. A further period in the bottle follows before Terre More can be enjoyed to the full.

Tasting notes

Terre More 2017 features a bright and rich ruby-red colour. An elegant and vibrant complexity is revealed on the nose, giving way to fruity aromas such as blackberry and plum which are balanced out wonderfully with notes of vanilla and liquorice. The wine is silky and enveloping when it hits the tongue, with fine, elegant and well-integrated tannins. Fresh and lively in the mouth thanks to its elegant acidity, it has a long and intriguing finish. The after-taste is fruity and extremely pleasant.