

Tenuta Ammiraglia Terre More 2018

Climatic trend

The 2018 growing season was marked by abundant rainfall, accompanied by a few days of snow during the winter. This resulted in sufficient water reserves being stored under the soil. Spring also saw significant rainfall, leading to a slight delay in the sprouting of the plants before the arrival of very hot summer days. All this led to the grapes ripening beautifully and tremendous aromatic development. Each day of harvesting took place with sunshine and sea breezes, enabling the plants to develop a polyphenolic balance typical of our micro-climate.

Territory characteristics

Wine Variety	Alcoholic Grade
Majority of Cabernet Sauvignon with a small percentage of Cabernet Franc, Merlot and Syrah	14%

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French oak barrels - 12 months

Vinification

The grapes were carefully harvested and delivered to the cellar, and then de-stemmed and crushed in steel vats. Fermentation took place at a temperature of 28-30°C, with maceration lasting two weeks. The wine was then aged in second- and third-passage French oak barriques. The subsequent bottle-ageing period enabled the wine to develop balance and fulfil every ounce of its potential.

Technical notes



Available formats

0,75 l

Organoleptic Notes

Terre More 2018 is a bright ruby-red wine with a complex array of aromas. Hints of fruit, including blackberries and blackcurrants, pave the way for balanced notes of vanilla and liquorice. The attack is elegant and full-bodied, and the silky tannins are enveloping and well-integrated. Its acidity gives the wine balance and vibrancy, and the finish is long and intriguing. The after-taste is fruity and very pleasant.