

Tenuta Ammiraglia Terre More 2023



Terre More 2023

Maremma Toscana Cabernet DOC

Terre More is born from Cabernet Sauvignon grapes, with small amounts of Merlot and Syrah. Intense and elegant, this wine's modern flavour profile has still retained its ties to its native land.

Climatic trend

The 2023 vintage was characterised by a mild winter with plenty of rain, concentrated mainly in December and January. The rains in March and April allowed the plants to develop a vigorous, strong leaf wall, ensuring excellent vegetative development; the increase in temperatures and amount of water accumulated during the spring period led to good cluster development in the summer period. The excellent summer temperatures and temperature fluctuations between day and night allowed aromatic substances to accumulate on a large scale; the harvest period, characterised mainly by sunny days, enabled grapes to be picked at an optimal degree of ripeness. All this has translated into highly structured wines with great aromatic expression.

Technical notes

Wine Variety: Cabernet Sauvignon with small amount of Merlot and Syrah

Alcohol content: 12.5%

Maturation: in barriques

Vinification and ageing

The carefully harvested grapes were transferred to the cellar; here, they were destemmed and mashed in steel tanks. Fermentation took place at a controlled temperature. They then underwent a period of maturation in second- and third-fill French oak barriques. A further period in the bottle allowed the wine to become balanced and express its full potential.

Tasting notes

The 2023 Terre More is a wonderful, intense ruby-red colour with violet highlights. The bouquet ranges from fruity notes to Mediterranean herbs. Its spiciness is reminiscent of black pepper, nutmeg and anise. There is also an edge of graphite. On the palate, the wine is lively and fresh, savoury, dry and perfectly tannic. A full-bodied wine with a long and persistent finish.