


FRESCOBALDI
TOSCANA

Tenuta Ammiraglia Terre More 2024



Formati
0.75 L

Terre More 2024

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 retained its ties to its native land.

Climatic trend

The 2024 vintage at Tenuta Ammiraglia saw a particularly mild winter, especially in the first months of the year, and widespread rainfall until early spring. These conditions created adequate water reserves to cope with the hot and dry summer. The high temperatures therefore allowed for splendid flowering in June. From mid-August, the early rain returned, and the night-time temperature variations settled into their regular rhythm, allowing for good ripening with a nice freshness in the grapes at the time of harvest. This vintage yielded good results in terms of quality and quantity.

Technical notes

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

Alcohol content: 12.5%

Maturation: partly in barriques

Vinification and ageing

The carefully harvested grapes were transferred to the cellar; here, they were destemmed and pressed in steel tanks. Fermentation took place at a controlled temperature. The wine 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

Terre More 2024 is an intense shade of ruby red with purple reflections. The bouquet is characterised by intense fruity notes of blueberry and blackcurrant, Mediterranean hints of myrtle and juniper, and a light hint of spice on the finish. On the palate, each sip is fresh and savoury. The tannins are particularly velvety. The finish is long and persistent.