

# TERRARIA 2011

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Wine region: Tuscany - Italy

Designation: Denominazione Origine Controllata

Production zone: Capalbio (Grosseto)

Altitude: 100 mt a.s.l.

Type of soil: mixed sandy clay

Exposure: Cabernet Sauvignon: Southwest; Sangiovese: South-West

Density: 5500 (2.50 x 0.80 )

Growing: spurred cordon

Grape Varieties: 45% Sangiovese, 45% Cabernet Sauvignon, 10% Petit Verdot

Rootstocks: 110 Richter

Winemaker: Paolo Caciorgna

Harvest: by hand from early September to early October

Grape Yield per hectare: 60 quintals

Vinification: in steel tanks separately  
at a maximum temperature of 30°C

Ageing: 15 months in small French oak barriques

Refining in bottle: 6 months

Bottles produced: 15.000 bottles 0,750 ml



## ORGANOLEPTIC CHARACTERISTICS

Colour: intense red with a lighter shade of purple

Bouquet: intense, fruity, reminds cherries in alcohol and small red fruits with spicy

Taste: balanced, full and persistent, Terraria on the palate continues to give sensations coherent with the olfactory phase

Pairings: typical dishes of Maremma, the pasta dishes (ravioli with meat sauce, tagliatelle, etc), red meat, in particular game, cold meats and cheese

Serving temperature: 16° C

Potential ageing for 8-10 years



▼ILLA ▲PINCIA▲▲