

# TERRARIA 2012

Wine region: Tuscany - Italy  
Designation: Maremma Toscana Rosso DOC  
Production zone: Capalbio (Grosseto)  
Blend: 45% Sangiovese, 45% Cabernet Sauvignon, 10% Petit Verdot  
Altitude: 100 mt a.s.l.  
Type of soil: mixed sandy clay  
Exposure: South-West  
Density: 5500 (2.50 x 0.80 )  
Growing: spurred cordon  
Grape Varieties: Cabernet Sauvignon (clone 337, Sangiovese (clones: F9, VCR23, VCR, VCR 65)  
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

Bouquet: intense, fruity, with hints of blackcherry and black currant, interesting spicy notes

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

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



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