




TERENZI
MAREMMA TOSCANA

BLEND N.7

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

Grapes: Cabernet Franc and other red varieties.

Soil: Calcareous sandy soils, highly draining and well exposed.

Training system: Spur-pruned cordon.

Vineyard density: 5,000 vines/ha

Yield: 6,000–6,500 kg/ha

Harvest: Late September

Crushing: Destemming with partial berry breakage.

Pressing: Pneumatic press

Fermentation: In stainless steel, temperature-controlled.

Fermentation temperature: 28°–30°C

Duration: 15 days

Skin contact: During alcoholic fermentation.

Malolactic fermentation: Naturally completed in stainless steel.

Aging: Minimum 12 months in oak barrels.

Bottle aging: 6 months.

Color: Deep ruby red with garnet reflections.

Aroma: Crisp red fruits, wild berries, light spicy notes, and balsamic hints.

Palate: Fresh, harmonious, and elegant, with soft and velvety tannins. A savory and persistent finish, balancing complexity with great drinkability.

Food pairings: Perfect with grilled meats, spit-roasted dishes, light roasts, hearty first courses, and rustic soups.

Serving temperature: 16°–17°C

