



## FRANCESCA ROMANA

MAREMMA TOSCANA

Indicazione Geografica Tipica

Grape variety:	Cabernet Franc, Cabernet Sauvignon, Merlot
Soil:	Chalky, meagre and well-exposed sandy terrain.
Vine training system:	Cordon Spur
Vine density	5,000 vines per hectare
Grape yield:	6.5 tonnes/ha
Harvest:	End of September
Pressing:	De-stemming and partial rupturing of the grapes
Type of press:	Pneumatic.
Fermentation:	In stainless steel tanks at a controlled temperature.
Temperature:	28°-30°C
Duration:	15 days
Maceration on the skins:	During the alcoholic fermentation
Malolactic fermentation:	Carried out spontaneously, in stainless steel tanks.
Maturation:	18 months in French oak barriques.
Bottle ageing:	6 months
Colour:	Deep ruby red with garnet tinges.
Fragrance:	Hints of spices and ripe red fruit notes.
Taste:	Rounded, warm and full-bodied, with rich spicy tones and a long finish enhanced by ripe, velvety tannins.
Pairing:	Ideal with grilled or spit-roast meat, especially Chianina beef. It is also excellent with soups, roasts and game.
Initial serving temperature:	16°-17°C

TERENZI

VITICOLTORI IN SCANSANO

