



TERRARIA TOSCANA ROSSO 2013 DOC Maremma

Tenuta Villa Pinciana, Tuscany, Italy

LCBO # 23802 | 13.5% alc./vol. | \$50.95 | Release: 20-Jul-2024

“Very Bordeaux in style, with cassis, red and black fruit, plus a hint of green savoury herbs. The wood integrates well and the red berry fruit becomes more concentrated on the mid-palate. Buoyant with flavour and textural through the long and rich finish. An ageing vinous beauty, with plenty of life left.” **Score – 97 points (Decanter WWA)**

Terroir:

Villa Pinciana is a 54 Ha estate incl. 15 Ha of vineyards planted in 2003 over the hills of Capalbio extending towards the sea. The climate is typically that of a hilly country, with cool winds blowing, keeping summer temperatures fresher throughout the region. Because the land faces the Tyrrhenian sea it is constantly ventilated. The vineyards extend over an area of ~100 meters above the sea level, with strong inclinations. The grounds are characterised by a structure of medium blend, with a good dose of calcium and a skeleton of sandy-slimy mix, with little organic substance but rich in potassium.



Vinification:

Harvested by hand from early September to early October. Vinified separately in steel tanks at temperature up to 30°C. Ageing 15 months in small French oak barriques.

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

Residual Sugar: 4 g/L

Serving suggestion and food pairing: Cellar or decant well and serve at 16°C with Maremma style dishes (ravioli with meat sauce, tagliatelle), red meat, game and charcuterie.

**Decanter WWA
Gambero Rosso
Mundus Vini**

**97 points, Platinum
Gold**

