

Therra

2013



IGT Red Wine
Tuscany



Grapes Montepulciano, Sangiovese, Cabernet Sauvignon, Merlot

Soil Clayey, Chalky, Sandy, Pebbly

Harvest First half of September

Vinification

Maceration on the skins for 18 days: alcoholic fermentation at controlled temperature in stainless steel basins: malilactic fermentation in barriques, aging in 225 litre for 10 months, in cement vats for 6 months and 12 months in bottle.

Character

Therra has a ruby red color with dark purple and almost black hues. Hints of wild berries and blueberries with smoked and toasted final notes. To the palate is exuberant with lively Tannins and intense fruit, very persistent.

