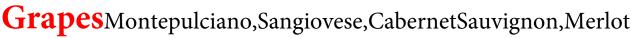
Therra 2013



IGT Red Wine Tuscany





Soil Clayey, Chalky, Sandy, Pebbly

HarvestFirst half of September



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.

