



Therra



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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 controlled temperature in stainless steel basins: Malolactic fermentation in barriques. aging in 225 litre barriques 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.