

TERENZI
VITICOLTORI IN SCANSANO



“Terenzi is one of the most promising
new names in Tuscan winemaking”

Robert Parker
The Wine Advocate



Maremma is magic and wild. Breathtakingly beautiful in its uniqueness. The beauty of this land is wild, with its rich fields, the vineyards, olive groves, the long rows of cypresses that seem to have lived here forever, the extensive and relaxing pine woods. An intense pleasure of the senses. This land is made of wonderful hills extending to the sea where cliffs follow sandy beaches. Scansano is its heart. And in ours, she is above all.





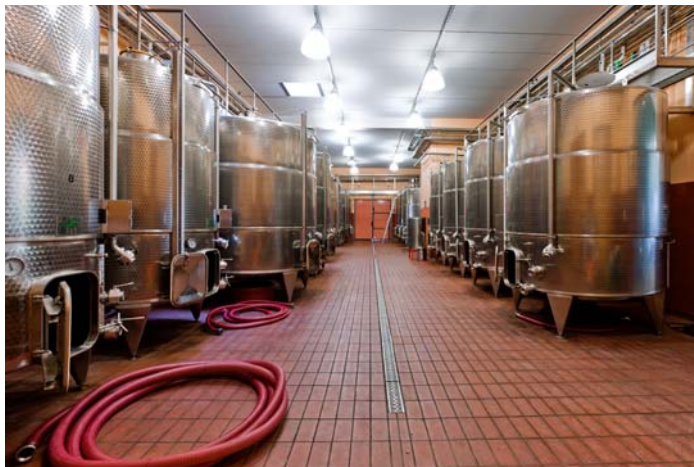
LEGEND

//1. VINEYARD MONTEDONICO //2. VINEYARD SALAIOLI //3. VINEYARD CERRETO PIANO //4. VINEYARD MADRE CHIESA //5. VINEYARD CROGNOLETA



The company was created in 2001 and it now owns 150 hectares of estates. The viticulture covers 60 hectares, while 14 hectares are dedicated to magnificent centuries-old olive trees. A modern and functional cellar of 3,000 square metres built in harmony with the landscape which however employs the most modern technologies to respect quality and the environment thanks to a very modern photovoltaic system.

Our entire production process is autonomous. The management of our own vineyards, the harvest of the grapes, wine making and bottling are all made with passion and care by a highly specialized and motivated staff led by Giuseppe Caviola, one of the most important winemaker in Italy and in the world.







Hospitality is very important for our family. Our Wine Resort is a charming place for nature lovers with a taste for perfumes, colours and flavours. Guests are welcomed among renovated farmhouses. The Wineshop and Tasting Room has been created for our guests wishing to learn more about the wines produced by the Terenzi family. It reminds of a typical Tuscan sitting room, with couches, a fireplace and antique furnitures.





Passion in Maremma has a long story. People have been fighting for centuries against a rebel nature which was hard to tame. The same strength and the same courage are the qualities that distinguish people here today. This tradition dates back to the Etruscan and it has been carried on with perseverance over the centuries, helping to paint a peerless territory with colours that the whole world envies. Every day, as the sun rises, we accept the challenge of this land that brave human beings made wonderful and rich.

Maremma needs people who can accept this centuries-old challenge between man and nature. Our family did. We have learned to know this nature and its tradition made of nobles, cowboys and peasants who inspired our work along with the love for these places. Our story is an ordinary one. It is a young story of people wishing to carry on a tradition hundreds of years old to love and work their land in a modest and simple manner. Some say that nobody may love a place as much as the ones who had the chance to choose it. It may not be a rule, but for us this is the truth.



BALBINO

VERMENTINO DI MAREMMA TOSCANA

Denominazione di Origine Controllata

TERENZI
VITICOLTORI IN SCANSANO

Grape variety:	Vermentino
Soil:	The soil of this vineyard is rich in limestone, which enhances the finesse of this white wine
Vine training system:	Guyot
Vine density	5.000 vines per hectare
Grape yield:	9 tonnes/ha
Harvest:	Mid-September
Pressing:	Soft pressing of whole grapes
Type of press:	Pneumatic
Fermentation:	In stainless steel tanks at a controlled temperature, without the skins
Temperature:	18°C
Duration:	12 days
Malolactic fermentation:	Not carried out
Maturation:	In stainless steel tanks
Colour:	Deep straw yellow
Fragrance:	Hints of pears and white flowers
Taste:	Clean and elegant on the palate, with the marked floral and fruity notes that are typical of this grape variety. It has a lively freshness and is well-balanced and refined
Pairing:	An ideal accompaniment for fish (both cooked and raw), shellfish, seafood soups and light, vegetable-based pasta recipes. It is also excellent as an aperitif or for buffets
Initial serving temperature:	10°-12°C



MONTEDONICO

MAREMMA TOSCANA | BIANCO DA UVE VIOGNIER

Denominazione di Origine Controllata

TERENZI
VITICOLTORI IN SCANSANO



Grape variety:	Viognier
Vineyard	Montedonico
Soil:	The soil of this vineyard, rich in limestone, enhances the finesse of this white wine
Vine training system:	Guyot
Vine density	5.000 vines per hectare
Grape yield:	9 tonnes/ha
Harvest:	Beginning of September
Pressing:	Soft pressing of whole grapes
Type of press:	Pneumatic
Fermentation:	In stainless steel tanks at a controlled temperature, without the skins
Temperature:	18°C
Duration:	12 days
Malolactic fermentation:	Not carried out
Maturation:	In stainless steel tanks
Colour:	Deep straw yellow
Fragrance:	Very fresh, with broad hints of apricots, pears and flowers
Taste:	Rich and full-bodied, with hints of citrus fruits
Pairing:	An excellent accompaniment for fish, soft cheeses and delicately-flavoured fish-based pasta recipes
Initial serving temperature:	10°-12°C





MORELLINO DI SCANSANO

Denominazione di Origine Controllata Garantita

TERENZI
VITICOLTORI IN SCANSANO

Grape variety:	Sangiovese
Soil:	Deep, with coarse sands and deep clay; very stony and well-drained
Vine training system:	Cordon Spur
Vine density	5,000 vines per hectare
Grape yield:	9 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:	27° - 28°C
Duration:	7 days
Maceration on the skins:	During the alcoholic fermentation
Malolactic fermentation:	Carried out spontaneously, in stainless steel tanks
Maturation:	In stainless steel tanks
Bottle ageing:	3 months
Colour:	Deep ruby red
Fragrance:	Scents of red fruits and violets, with spicy hints on the finish
Taste:	A wine with well-balanced, soft and persistent tannins. Its freshness makes it very easy to drink
Pairing:	Particularly suitable for accompanying cold cuts, cheese or meat dishes
Initial serving temperature:	15° - 16°C





BRAMALUCE

MAREMMA TOSCANA

Denominazione di Origine Controllata

TERENZI
VITICOLTORI IN SCANSANO

Grape variety:	Sangiovese and Syrah
Soil:	Stony, meagre and rocky, with good drainage
Vine training system:	Cordon Spur
Vine density	5,000 vines per hectare
Grape yield:	9 tonnes/ha
Harvest:	Beginning of October - part of the grapes are laid on special drying racks for about 15 days prior to vinification
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:	7 days
Maceration on the skins:	During the alcoholic fermentation
Malolactic fermentation:	Carried out spontaneously, in stainless steel tanks
Maturation:	In stainless steel tanks
Bottle ageing:	6 months
Colour:	Ruby red with purple highlights
Fragrance:	Intense scents of red fruits and black cherries
Taste:	Full-flavoured and elegant, with persistent ripe tannins
Pairing:	Ideal with meat dishes, particularly roasts and game
Initial serving temperature:	15°-16°C





PUROSANGUE

MORELLINO DI SCANSANO RISERVA

Denominazione di Origine Controllata Garantita

Grape variety:	Sangiovese
Soil:	Deep, with coarse sands and deep clay; very stony and well-drained
Vine training system:	Cordon Spur
Vine density	5,000 vines per hectare
Grape yield:	7 tonnes/ha
Harvest:	Beginning of October
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:	12 months in tonneaux and large Slavonian oak casks
Bottle ageing:	6 months
Colour:	Deep ruby red with purple nuances
Fragrance:	Characteristic of the variety; it is reminiscent of wild berries, cloves and white pepper
Taste:	Velvety, full-bodied and very well-balanced, with persistent tannins
Pairing:	Particularly suitable for meat dishes, roasts and game
Initial serving temperature:	16°-17°C

TERENZI
VITICOLTORI IN SCANSANO





MADRECHIESA

MORELLINO DI SCANSANO RISERVA

Denominazione di Origine Controllata Garantita

Grape variety:	Sangiovese picked by hand in our Madre Chiesa vineyard
Soil:	Deep, with coarse sands and deep clay; very stony and well-drained
Vine training system:	Cordon Spur
Vine density	5,000 vines per hectare
Grape yield:	7 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:	12 months in large Slavonian oak casks
Bottle ageing:	6 months
Colour:	Deep ruby red with garnet tinges
Fragrance:	Red berry fruits, spices and a faint tarry note
Taste:	Full-bodied and well-balanced, with ripe, well-evolved tannins
Pairing:	It goes particularly well with red meats, roasts, game or moderately mature cheeses
Initial serving temperature:	16°-17°C

TERENZI
VITICOLTORI IN SCANSANO





FRANCESCA ROMANA

MAREMMA TOSCANA

Indicazione Geografica Tipica

Grape variety:	Merlot, Cabernet Sauvignon and Petit Verdot
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



PETIT MANSENG

TOSCANA BIANCO

Indicazione Geografica Tipica

TERENZI
VITICOLTORI IN SCANSANO

Grape variety:	Petit Manseng
Soil:	Rich in limestone, which gives finesse to this sweet wine
Vine training system:	Guyot
Vine density	5,000 vines per hectare
Grape yield:	5 tonnes/ha
Harvest:	Hand harvest
Fading:	On racks for a month
Pressing:	Gentle pressing of the whole grape
Fermentation:	In stainless steel tanks at a controlled temperature
Temperature:	18°C
Maturation:	18 months in French oak barriques
Bottle ageing:	12 months
Colour:	Deep straw yellow with amber and gold reflections
Fragrance:	Mango, dried apricots with hints of honey complex and stratified
Taste:	The body is enveloping, balanced and full
Pairing:	Great with cheeses and delicate pastries
Initial serving temperature:	9°-10°C





TERENZI
VITICOLTORI IN SCANSANO