

TERRAJO



Winery

Fattoria Bini

Denomination

Toscana IGT - Red

Vintage

2010

Grape varieties

60% Cabernet, 30% Merlot, 10% Petit Verdot

Harvest period

Harvesting of Merlot grapes is usually during the first part of September; the one of the Cabernet and Petit Verdot grapes is during the first part of the month of October.

Wine making

The grapes are harvested at the right ripeness time after careful analysis. Once taken to the cellar the grapes, destemmed and delicately pressed, have a controlled fermentation separated for each variety, at a maximum temperature of 30° C in stainless steel tanks.

The wines obtained directly go to oak barriques (70% first passage, 30% second passage) still keeping the different varieties separated. As soon as the fermentation is completed, the wines have the malolactic fermentation in the barriques, followed by maturation lasting 18 months. After this long maturation time, the wines are carefully selected and blended ready to be bottled. The aging time in the bottle is, at least, of six months.

Tasting notes and food matches

The colour is intense red, the aroma is redolent of vanilla, coffee and mint notes, all of excellent intensity and sweet elegance. In the mouth it's notable for its warmth and roundedness. The persistent finish add length and a convincing finesse.

It matches with long-cooked meat dishes such as marinades and stews. Serving temperature is 16 - 18° C.

Terroir

The 32 hectares of vineyards are mostly situated in the area of Vinci. The training system is Guyot and the density is of 4.800 vines per hectare; the average age of the vines is between 8 and 15 years

Awards

4 grapes from **Duemilavini 2013**

88/100 points from **I vini di Veronelli 2013**

88/100 points from **Luca Maroni 2013**

1 glass from **Vini d'Italia 2013**