



PODERNUOVO  
A PALAZZONE  
GIOVANNI BULGARI

# Therra 2022



## IGT TOSCANA

**Grapes:** Sangiovese, Cab. Sauvignon & Merlot

**Size:** 18 hectares

**Training System:** Spurred cordon e guyot

**Soil:** Clayey with limestone stripes

**Production:** 60 Ql. per hectare

**Wine making process:** Soft pressing of the grape bunches, some of the berries are kept intact to obtain a partial carbonic maceration to enhance the varietals hints.

Alcoholic fermentation and maceration at controlled temperature (25°) in stainless steel basins or concrete vats from 15 to 25 days. From 2 to 3 remontage per day. Malolactic fermentation in barrique, and ageing in 225 litre barrique from 8 to 10 months. Blending in concrete vats from 4 to 6 months, filtration and bottling.

## TASTING NOTES:

The year 2022 had a decidedly extraordinary weather pattern, both in terms of rainfall and some of the temperature peaks recorded in the spring. The nose shows dark berries, such as raspberries and blackberries, hints of oak and balsamic overtones.

It is a medium- to full-bodied wine with bright acidity and firm, robust tannins. Linear and sophisticated. Mainly Sangiovese with a small portion of Merlot and Cabernet Sauvignon. To be tried after 2024. Long aftertaste.

Drinking window: +15 years

