MOLINO
TERRAMADRE

SINERGO 2020

IGT TOSCANA



Vineyard	Terramadre - North East facing
Appellation	IGT Toscana
Soil	Rich composite of clay based soil with a high proportion of marine deposits, shells and fossils
Planting Density	5,400 vines / hectare
Grape Composition	100% Sangiovese
Pruning	Guyot
Vinification	Destemming, pressing and manually selected berry by berry, the grapes macerated for 30 days in open wood tonneaux with natural, indigenous yeast
Ageing	Ageing continued in tonneaux for 24 months followed by the necessary time in bottle before release
Total Area Under Vine	1 hectare
Vintage 2020	The 2020 season, often compared to 2010 and 2012 for its great ageing potential, began with a frost that affected part of the Montalcino area. Molino Terramadre emerged from the frost with a slight reduction in grape load, benefiting quality. The winter, unlike 2019, was mild and dry. Fortunately, a fair amount of rain in June allowed the soil and plants to replenish before the real summer heat arrived, lasting from early July to mid-September. During these 70 long days, we only had 1 day of rain in the vineyard. Once again, the "Microcosm" of Molino coped admirably with the challenges that nature presented, reaching full and excellent maturity by the end of September, with the climate now cooler and moistened by some rain.
Bottles Produced	1,700
Alcohol	14.5 %