

TOSCANA ROSSO IGT
PASSITO

TERRE MURATE

An unusual and compelling wine,
which without the fortification is
reminiscent of typical fortified
wines.



Vineyards and Wine Cellars
via Ascione 6919, Fraz. Campogialli 52028
Terranuova Bracciolini - Arezzo- Toscana
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PRODUCTION AREA

Valdarno di Sopra, south of the Pratomagno Massif.

LOGO IN BOTTLE



The symbol on the label, the company's logo, depicts in a stylized way the interweaving of cosmic and earthly forces.

FIRST YEAR OF BOTTLING

2011

VINEYARD TREATMENTS

All organic, with maximum commitment to the use of natural substances according to the principle that plants can be cared for and improved by other plants.

IS FARMING CERTIFIED ORGANIC?

Yes

IS WINE CERTIFIED ORGANIC

Yes

GRAPE VARIETIES

100% Merlot

PROVENANCE OF GRAPE

Vigna delle Farfalle, parte Nord.

VINEYARDS

vineyard trained by spurred cordon/guyot with 220/230 x 0.8/1 m spacing. Medium-textured, siliceous soils with good drainability.

HARVEST

Manual harvesting in small perforated boxes, first ten days in October.

DESTEMMING AND CRUSHING

Extremely soft without crushing the grapes.

FERMENTATION

Exclusively through spontaneous yeasts, without pied-de-cuve, in steel tanks.

MACERATION

40 days

PRESSING

Extremely soft not exceeding 1 bar with a central diaphragm pneumatic press.

MALOLACTIC FERMENTATION

It takes place spontaneously after alcoholic fermentation.

AGEING

French oak barriques (at least 4 years) and steel.

OENOLOGICAL ADDITIVES AND SULPHUR LEVEL

No extraneous products are added to the grapes, except for a small amount of sulphur dioxide. Total sulphur dioxide is less than 30 mg/l.

BOTTLING

It is done at the most favourable time through a semi-automatic bottling chain designed for the specific needs of the winery.

TYPE OF BOTTLES

Reginetta 50 ml, weight 400 grams.

TASTING

TerreMurate is an extra-dry raisin wine, which in some ways recalls liqueur wines such as 'Porto', especially for its highly complex bouquet. The sip is full, soft and consistent with the nose, with a long persistence and reveals an unexpected freshness with superb but not aggressive tannin, well balanced by the alcohol that leaves the palate toned and clean.

RECOMMENDED PAIRINGS

It is the ideal meditation wine, to be drunk without the need for food pairings. However, it goes very well with blue cheeses, dark chocolate, desserts and dried fruit. Also try it with meat dishes served with rich sauces or with very spicy food.

AGEING POTENTIAL

It can be enjoyed right away, but has the potential to age for at least 10 years, during which it will be further enriched in complexity and structure.

RECOMMENDED SERVING TEMPERATURE

18°- 20° C

NOTES

Please note that the information on the data sheet may vary slightly depending on the specific vintage of the wine.

As of the year 2022 the label has been changed.