

Terra Scura

Chianti DOCG, Cibreo

ABV

12.50%

Capsule

Cork

Code

SCUCHI

Region and Country

Tuscany, Italy

Grapes

Sangiovese

Producer

Sicilian oenologist Dino Croce works with estate owner Andreas Mazzei on the production of wines under the Cantine Mazzei portfolio.

Climate, viticulture, winemaking

Cantine Mazzei is a family-run winemaking and bottling business based to the north of Milan that was originally started by Roberto Mazzei, back in 1981, and today is run by his son, Andreas. Specialising in wines from central and southern Italy, the family have built strong relationships with different growers in these regions.

Grapes are harvested from small vineyards found in the provinces of Florence. They are then pressed and fermented under controlled temperatures of 26-28°C for 12 days. Wine is aged for at least 6 months in stainless steel tanks, preserving the fruit characteristics and flavours.



Tasting Notes

Inviting ruby red appearance; soft, elegant aromas of cherry and plum on the nose with a hint of leather in the background. Well balanced with a decent finish.

Good to know

n/a