

THERRA  
2009



DI PAOLO E GIOVANNI BILICIONI

# Podernuovo a Palazzone

2009 THERRA  
TUSCANY

As the name suggests, this wine wants to evoke by the true flavours of the Tuscan soils. Therra is Podernuovo's core wine. 2009 was a significant but complex year for wine. Mild temperatures in winter, and rainy spring season brought about an early awakening of the vines with an accelerated growth. The hot summer with major temperature fluctuations and the play of rain and sunshine in September ensured a gradual ripening, enhancing the aromatic complexity of the grapes.

## Winemaking

Maceration on the skins for 30 days, alcoholic fermentation in stainless steel tanks at controlled temperature, malolactic fermentation in barriques, ageing in 225 liter barriques.

## Tasting Notes

The aroma is winery and well structured, but also pleasant and straightforward. Although it is a wine that can be consumed right away, it can be kept for years of ageing. Olfactory notes are fine, elegant and persistent with notes of red fruits, spices, aromatic woods and slight hints of tobacco. Therra's harmonious, well-balanced and persistent taste is warm and structured with sweet and smooth tannins. It closes with red fruits and balsamic notes.

## Harvest

Manually harvested in boxes.

## Serving

Suggested serving temperature is 17/18°C degrees. This wine is best served with timballi di pasta (pasta cake), red meat dishes including T-bone steak, mushrooms, pecorino cheese, Goa curry pork and tandoori chicken; sautéed aromatic beef (Thailand); Churrasco (Latin America); Yakniku and Tataki (Japan), and spicy Sichuan cuisine (China).

## Technical Information

<b>Appellation:</b>	Tuscany
<b>Varietal(s):</b>	Sangiovese, Montepulciano, Cabernet Sauvignon, Merlot
<b>Aging:</b>	16 to 18 months in french oak barriques
<b>Wine Alcohol:</b>	13.5%
<b>Acidity:</b>	5g / lt
<b>Aging Potential:</b>	12 months in bottle
<b>Harvest Start:</b>	October 2009

