



PODERNUOVO
A PALAZZONE
DI GIOVANNI BULGARI

THERRA

IGT 2013

The quest for excellence and love for nature has always been a passion of the Bulgari family and has brought about intense research and development of the different potentialities of the local terroirs, which have generously given back three different qualities of harmonious red wines. Giovanni Bulgari, chief executive of Podernuovo and the creative soul of this venture, is naturally drawn to all environmental issues, and considers respecting nature an essential element while creating his wine. Finding a balance and harmony by reducing carbon dioxide while processing the grapes is the company's objective. The Podernuovo estate is located in the hamlet of Palazzone, in the municipality of San Casciano dei Bagni, on the border between Lazio and Umbria. Podernuovo is in a protected triangle within Tuscany, where the land is still cultivated, and mankind has respected the balance of environment and territory, as well as its ancient farming traditions.

The core types of vines that grow at Podernuovo a Palazzone are Sangiovese, the most traditional expression of this region, Cabernet Sauvignon, Montepulciano and Merlot.

Therra, is a blend of the grapes grown on the property and the specific blend changes with each harvest. The name **Therra** evokes the true flavors of the Tuscan soil.

GRAPES VARIETIES: Montepulciano, Sangiovese, Cabernet Sauvignon and Merlot.

TRAINING SYSTEM: Spurred cordon.

SOIL: Clayey, chalky, sandy, pebbly.

HARVEST: First half of September.

ALCOHOL CONTENT: 13.5% by volume.

EAN CODE: 8 056736 98020 0

VINIFICATION: Maceration on the skins for 18 days; alcoholic fermentation at controlled temperature in stainless steel basins; malolactic fermentation in barriques; aging in 225 litre barriques for 10 months, in cement vats for 6 months and 12 months in bottle.

TASTING NOTES: Therra has a ruby red color with dark purple and almost black hues. Hints of wild berries and blueberries with smoked and toasted final notes. To the palate is exuberant with lively tannins and intense fruit, very persistent.

FOOD PAIRING: A great choice to match with beef, lamb, veal, poultry, and cured meat.

SERVING TEMPERATURE: 16-18 °C.

AWARDS: 92 pts - James Suckling.

