

TASTING SHEET

TERRA DI ROSSO

2018

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LET'S FACE TERRA DI ROSSO 2018 BY OVERTURNING THE RULES.

BY FILLING THE GLASS, WE FEEL THIS URGE TO IMMEDIATELY START DRINKING AND ONLY THEN COMPLETE THE TASTING.

SO FREE FROM TECHNICAL COMMITMENT, WE SAVOUR WHAT IN OTHER TIMES WE WOULD HAVE DEFINED "A NICE GLASS OF WINE" AND THAT TODAY MORE ANALYTICALLY WE COMPLETE WITH A SIP OF FRAGRANT SENSATIONS, FOR A WINE THAT COMBINES THE FRESHNESS OF POMEGRANATE IN ITS PULPY JUICE, RASPBERRY, A HOTTER ONE OF BLUEBERRY, BLACK CHERRY, AND FINALLY BALSAMIC THYME. THIS FULL-BODIED WINE IS LONG AND INTENSE. THE SIP CERTAINLY SATISFIES BUT AT THE SAME TIME MAKES US JOYFULLY WANT ANOTHER TASTE. IT'S A WINE TO DRINK YOUNG BUT WHICH COULD DEFINITELY BE GIVEN A WHILE IN THE BOTTLE DUE TO THE FRESHNESS, ACIDITY AND TANNINS, WHICH ARE READY TO WORK FOR AGING, BUT FINELY POLISHED TO AROUSE A SOFT AND PERSUASIVE TASTE TODAY.

ON THE NOSE AND THROUGH THE RETRO NASAL PASSAGE THE WINE DELIVERS SPICY SAGE, OREGANO AND FRESH WILD FENNEL, SUCH AS FLORAL NOTES OF GERANIUM OR VIOLET.

THE COLOUR IS BRIGHT GARNET ON THE RIM AND IT DARKENS AS WE GET TO THE CENTRE OF THE GLASS UP TO ITS RUBY HEART. OF COURSE, IT IS POSSIBLE TO TASTE IT BUT WE'D RATHER DRINK IT NOW AT THE TABLE, FOR EXAMPLE, EATING A PECORINO SEASONED UNDER STRAW, WITHOUT BREAD.