Teran Livio Benvenuti 2021

Teran Livio Benvenuti is the essence of the Motovun terroir, a wine created by careful blending of wines from multiple positions, all with the aim of preserving qualitative continuity and authentic style expression characteristic of Motovun terrans from year to year. It is the successor of the former Anno Domini line and the key red wine of our winery. For it, grapes are separated from our best vineyards, waiting for ideal ripeness and after vinification it is aged for several years, partly in wooden barrels, partly in bottles. When it arrives on the market, Teran Livio Benvenuti is generally a well-rounded, full-bodied wine, with a lively acid backbone, collector's value and potential for many years of storage.

Description:

A good example of the classical elegance of the Motovun vineyards. Deeper and opaque ruby red color with a hint of violet. A layered aroma, of ripe cherries and prunes, mixed with juicy forest fruits and admixtures of spicy notes originating from oak. The taste is equally layered, with depth, firm tannins, solid concentration, with moderate acids and with a lot of lively fruitiness on the palate. The finish is characterized by a solid tannic frame, a pleasantly spicy finish and ripe terana grapes on the aftertaste. It is a teran of a more elegant type, medium to full bodied, a great balance between freshness and warmth, a more complex character, a very long duration and with the potential for additional maturation in the bottle. Intended for pairing with ambitious dishes and haute cuisine.

Assortment and ratio

Teran 100%



Vineyard area

Istria, Motovun

Vineyard name

Santa Elisabetta, Divjaki, Šubijent

Ground type

Flysch (Santa Elisabetta i Šubijent), combination of clay and flysch (Divjaki)

Vineyard age

Divjaki and Šubijent planted between 1962 and 1964, Santa Elisabetta in 2003

Altitude

From 190 m Divjaki, 300 m Šubijent, 330 m Santa Elisabetta

Yields

4,5 tons per hectare

Harvest type

By hand

Vinification

20 to 30 days of maceration with fermentation on wild yeast at the temperature of 23 to 27 °C in stainless steel

Maturation

2 years, 90% in 2,500-litre oak barrel and 10% in 500- and 225-litre oak barrel

Maturation in the bottle

6 months

Analytical data

Alcohol 14,5%

Corona Grande 2023 - 14%