





TERRA NERA wine ...

The purest embodiment of Tuscan natural spirits

The Terra Nera grapes look as striking as their surroundings. They are smaller and darker than commercially available grapes. In taste they are smoky, extremely pleasant, and high polyphenolic.

Terra Nera red wines are characterized by a **deep**, **complex**, **and sustainable body**, which dances delicately on the tongue, sparking a natural firework of flavours in the nose and palate to leave a long-lasting impression.

Only the rediscovery and the integration of this unique Terra Nera area from eight different units (about 100 hectares) makes it possible to revive wines in the style of the Super Tuscans.





Terra Nera on Central German Television – ZDF: www.TerraNera.wine/en/zdf-short-clip





ANDRAEMO impresses with its intriguing play of grape varieties, which is led by fresh Syrah and crowned with Cabernet Sauvignon and Sangiovese. The wooden barrel aging creates a harmonious balance. The color of ANDRAEMO is as dark as the Terra Nera soil.

The bouquet echoes aromas of Amarena cherry, campfire embers, spicy herbs and fine leather. As clear and precise as the scents of this wine delights the nose, these aromas taper off to reveal more savoy notes on the palate. Such as black cherry, fresh herbs, a hint of smoke and cocoa. As graceful and silky as the tannins dress this wine, it seems to float quickly over the palate.

Year: 2019, 2021, 2022 Grapes: Syrah,

Cabernet,

Sangiovese

Alcohol: 14.5 % vol.; 15 % vol. (2021) Extract: 30 g/l, 31.4 g/l (2021)

Extract: 30 g/l, 31.4 g/l (Acid: 5.3 g/l

Residual Sugar: <1.0 g/l
Soil: black shale
Allergens: contains sulfites
Aging: wooden Barrel
Closure: natural Cork

Taste: dry

Notes:

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All Terra Nera wines bottled by: VILLA POGGIO AI PIANI S.S.A. Terra Nera Wine

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AURONERA classic inspires with its wonderfully coordinated grape varieties, led by fresh Sangiovese and crowned by Cabernet and Syrah. The aging in barrique creates a harmonious balance. The AURONERA is characterized by its true Tuscan aroma, deep and typical for the region and its persistent body.

94+

AURONERA 2016

Falstaff: In the scent: cinnamon and milk chocolate, cocoa bean, elderberry juice, dark cherry and thyme, menthol. In the mouth, a dense, firm tannin puts a lot of pressure on, the wine has a long-lasting plateau phase, which brings tension and concentration together at a high level and indicates very good aging potential. Young blood! And not filling.

93+

AURONERA 2015

Falstaff: Roasted new wood, notes of dried meat, thyme and sage, dark chocolate. Powerful in the mouth, with fine, but also structured tannins, dense "warm" and plump, but also with a lot of juiciness and a mineral tint that gives freshness. Very good proportions, excellent aging potential.



AURONERA modern surprises with its complex aroma, led by Cabernet and crowned by Sangiovese and Syrah. Its persistent body, which dances delicately and filigree on the tongue, while a natural firework of aromas ignites in the nose and on the palate, which as such remains in the memory for a long time.

WEIN DES JAHRES

AURONERA 2019

Süddeutsche Zeitung: Connoisseurs and experts from the SZ voted our wine red wine of the year. Its intense aroma is characterized by ripe dark cherries, cassis, campfire embers, noble leather and a cool herbal touch. On the palate, the wine convinces with cherry aromas and mineral depth. Fine smoke and chocolate notes round off the composition. In combination with silky, polished tannins, it seemingly floats across the palate.

93

AURONERA 2018

Falstaff: First blackberry, peppermint, sage, and thyme, then a series of fruity aromas on the palate. Powerful in the mouth with fine, but also structured tannins. The alcohol is present but yields to the refreshing aromas of the fruit.

Year: 2015, 2016 Grapes: 70 % Sangiovese, 15 % Cabernet,

15 % Syrah

Alcohol: 14 % vol.

Extract: 33.5 g/l (2015); 32.3 g/l (2016) Acid: 5.5 g/l (2015); 5.0 g/l (2016)

Residual Sugar: <1.0 g/l
Soil: black shale
Allergens: contains sulfites
Aging: wooden Barrel
Closure: natural Cork

Taste: dry

WINE OF THE YEAR

Süddeutsche Zeitung



Year: 2018, 2019 Grapes: 80 % Cabernet, 10 % Sangiovese,

10 % Syrah

Alcohol: 15 % vol. (2018); 14.5 % vol. (2019) Extract: 36.3 g/l (2018); 33.0 g/l (2019) Acid: 5.3 g/l (2018); 5.4 g/l (2019)

Residual Sugar: <1.0 g/l
Soil: black shale
Allergens: contains sulfites
Aging: wooden Barrel
Closure: natural Cork

Taste: dry







SCORPUS - GOLDMEDAL BERLIN

This is pure Tuscany: the full-bodied SCORPUS convinces every lover of the Italian art of wine as a pure Sangiovese. It is an expressive wine with cherry and herbal notes that goes well with a hearty meal.

The Berliner Wine Trophy awarded **SCORPUS** with the gold medal.

94+

SCORPUS 2019

Falstaff: Smoke on the nose, dark chocolate, After Eight, roasted hazelnut, clove, cherry, plum, berries, lilac berry juice, dried herbs. Powerful and fresh on the palate, fine silky tannins and well-integrated acidity give structure to the juicy fruit, soft, supple base, versatile at the table.

92

SCORPUS 2016

Falstaff: Dark chocolate, cinnamon, clove on the nose. In the mouth plump and soft, very fine, silky tannin in good dose, ripe acidity, a Sangiovese in a Sunday suit, extremely balanced, stylistically, however, more pleasing by fullness and power than by primal wildness.

Year: Grapes: Alcohol: **2013, 2016, 2019, 2020 100 % Sangiovese** 14.5 % vol.; 15 % vol. (2020) 31.8 g/l (2013); 32.0 g/l (2016);

Extract:

31.0 g/l (2019); 33.2 g/l (2020) 4.8 g/l (2013); 4.7 g/l (2016);

Acid:

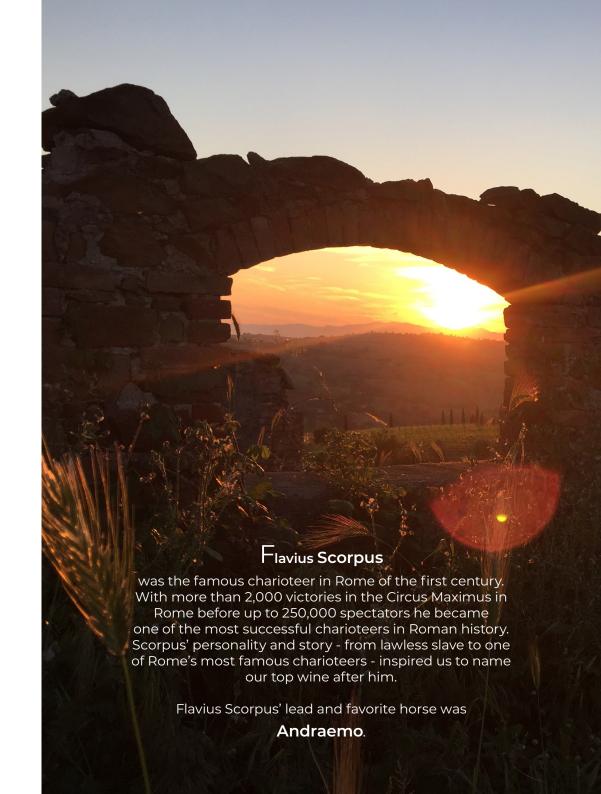
4.8 g/l (2013); 4.7 g/l (2016); 5.5 g/l (2019); 5.2 g/l (2020)

Residual Sugar: Soil: <1.0 g/l black shale contains sulfites wooden Barrel natural Cork

Allergens: Aging: Closure:

Taste: dry

94+ Gold Medal



In 1996, I started my venture with the dream of owning my own vineyard, whose grapes would produce the highest quality red wines. Full energy, I drove the caravan to Italy to look for a suitable piece of land. This project quickly crystallized into a search for the infamous needle in the haystack. The more I saw, the more I knew what I didn't want. Least of all, a vineyard whose success would be based on industry or mass tourism.

Intuitively, I was always drawn close to Rome. Here I secretly hoped to find THE PLACE. I had long been searching for:

A historic winery with a view overlooking the sea, nested in the most peaceful, unspoiled nature, with grapes that have the potential to write wine history.

Finally, a decisive clue from an old Italian professor ultimately pointed me to the goal. When he poured me a red wine which can only be grown on the Terra Nera "island" because of its high geological conditions, I knew at the first drop: I've arrived!

I had at last found the taste experience for which I had spent over 5 years meticulously searching.

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