



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



BELLO STENTO 2015

Appellation of origin	Chianti Classico DOCG
Production area	Region: Tuscany / Province: Firenze / Community: Greve Estate: La Madonna
Grape variety	Sangiovese
Training system	Cordone speronato
Yield	750 g/m ²
Soil	Loam, lime, siliceous earth.
Alcohol content	13.5% vol
Total acidity	5.5 g/l
Residual sugar	0.5 g/l
Temperature of service	14–16°C
Drinking window	4-5 years
Wine making	Maceration on the skins for 10-15 days in fermenting tanks from 150; four delestage; daily pumping over at controlled temperature of 26°C.
Aging	12 months in steel tanks
Wine tasting	Dense, brilliant; fruity, with notes of raspberry, juniper and woodland berries, as well as black tea flavours; dark berries, medium-bodied, with lovely clean fruit and a crisp, clean finish. An enjoyable everyday wine.
Best drunk with	Pasta, boiled meat, roasts, mushrooms, grilled meat.
Format	75 cl
Ratings	Vini Buoni d'Italia: GOLDEN STAR James Suckling: 91/100

The vintage Chianti Classico wine produced by the “La Madonna” winery is named after one of the most beautiful areas of the estate: “Bello Stento”, a small promontory that is a characteristic feature of the estate. This young, light and enjoyable Chianti Classico is made from grapes with a high sugar content. Fermented under controlled temperature conditions and left to mature for six months in stainless steel vats, it is ready to drink after just 12 months, in keeping with the Tuscan saying “1-day-old bread and 1-year-old wine”. A pleasantly fresh and fruity wine, with notes of raspberry, juniper and woodland berries, a typical young wine, but remarkably structured. An enjoyable everyday wine.

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