



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



CASA LA GATTA 2015

Appellation of origin	Valtellina Superiore DOCG
Production area	Region: Lombardy; Province: Sondrio; Communities: Teglio and Brianzone.
Grape variety	Nebbiolo
Training system	Guyot
Yield	700 g/m ²
Soil	Sandy, loamy soil, less vegetable mould and pretty water permeable.
Alcohol content	12.5% vol
Total acidity	5.4 g/l
Residual sugar	1.0 g/l
Temperature of service	14–16°C
Longevity	4/5 years
Wine making	Maceration on the skins for 12-15 days in fermenting tanks from 130 hl with automatic plunging; three delestage at controlled temperature of 27°C.
Aging	12 months in oak casks
Wine tasting	Brilliant ruby; fresh flowers with vivid aromas of strawberry and plums; medium-bodied with fine tannins and a pretty, delicately fruity finish. Delicious, balanced red wine for every day.
Best drunk with	Pizzoccheri and other types of pasta, air-dried Bresaola and cheese.
Format	50 cl / 75 cl

The “La Gatta” residence, which once served as a Dominican monastery, sits among the verdant vines of this idyllic estate in the Brianzone area. Its historical drawing rooms and the splendid garden are where the Triacca family meets guests and friends with a fine glass of Casa La Gatta to welcome them to the wonderful world of winegrowing in the Valtellina. Casa La Gatta wine is made from fine mature Nebbiolo grapes grown on the steep sun-drenched slopes of the vineyards surrounding the residence. Fermentation under strict temperature control gives this wine a fruity aroma and refreshing bouquet. After spending one year maturing in large oak casks, the resulting wine is harmonious and elegant.

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