



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

FALCINAIA 2013



Appellation of origin	Toscana IGT
Production area	Region: Tuscany / Province: Firenze / Community: Greve Estate: La Madonnina
Grape varieties	Cabernet Sauvignon
Training system	Cordone speronato
Yield	500 g/m ²
Soil	Loam, lime, siliceous earth.
Alcohol content	13.5% vol
Total acidity	6.1 g/l
Residual sugar	0.5 g/l
Temperature of service	18°C
Longevity	12/15 years
Wine making	Maceration on the skins for 19-21 days in fermenting tanks from 150 hl; four delestage; daily pumping over at controlled temperature of 29°C.
Aging	12 months in new Barrique
Wine tasting	Almost impenetrable ruby red; its complex bouquet has aromas of red current, green bell pepper, leather, liquorice and medium toasting; powerful and virile on the palate, supported by sweet tannins.
Best drunk with	Grilled meat, game and mature cheese.
Format	75 cl / 150 cl / 300 cl
Ratings	AWC Vienna: SILVER MEDAL Veronelli: ★★ (Maximum score 3 Stars)

Falcinaia is named after the small brook "Falcina" that meanders across the "La Madonnina" Estate. This high-quality wine is produced exclusively with the best Cabernet Sauvignon grapes of the farm's crop. This vine species, originally from Bordeaux, loves a really hot climate and has found the perfect growing conditions in the "La Calabria" vineyard, located in the lowest part of the La Madonnina estate. Following the harvest in crates and three weeks of fermentation on the skins, Falcinaia wine is carefully aged for 18 months in new oak barrels (Barrique). This great wine is a dense, almost impenetrable ruby red. Its complex bouquet has aromas of red current, green bell pepper, leather, liquorice and medium toasting. It is powerful and virile on the palate, supported by sweet tannins. A long fruity finish makes this sumptuous red wine a real pleasure to drink.

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