



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

GIOVANNI SEGANTINI 2015



Appellation of origin	Valtellina Superiore DOCG
Production area	Region: Lombardy; Province: Sondrio; Communities: Teglio and Bianzone.
Grape variety	Nebbiolo
Training system	Guyot
Yield	550 g/m ²
Soil	Sandy, loamy soil, less vegetable mould and pretty water permeable.
Alcohol content	13% vol
Total acidity	5.6 g/l
Residual sugar	1.0 g/l
Temperature of service	17–18°C
Longevity	10/12 years
Wine making	Drying of the grapes in the vineyard for 30-40 days; maceration on the skins for 15-17 days in fermenting tanks from 130 hl with automatic plunging; four delestage at controlled temperature of 29°C.
Aging	12–14 months in oak casks
Wine tasting	Bright ruby; seductive scents with characteristics aromas of red-skinned fruits, vinous; robust on the palate, tannin-rich, of great breadth, elegant, harmonious with a very long-lasting finish. A great wine that incorporates authentic Valtellina flavours.
Best drunk with	Red meats, roasts, grills, aged cheeses.
Format	75 cl

"Giovanni Segantini was my grandfather" Everything began with this short, essential sentence we read in September 2012 in an email from a lady we didn't know but whose name was famous, Gioconda Leykauf-Segantini, who wrote, "My grandfather loved Valtellina wines and drank them with meals. I would be pleased if there were a Valtellina wine with a lovely picture by Segantini on the label."

By coincidence, this wine already existed. A year before, we decided to produce a new wine from part of the 2010 ed by raising on the vine, to be refined in large barrels, as dictated by tradition in Valtellina, rather than in a barrique. With great enthusiasm, Madam Gioconda accepted our suggestion that we name this wine "Giovanni Segantini". The painting chosen for the label, "Midday in the Alps" from 1891, shows its affinity with Valtellina wine by virtue of its rural character. The wine is pure Nebbiolo, originating on the steep, sun-kissed terraces of the "La Gatta" estate. It is produced from grapes dried on the vine and patiently aged for 12 – 14 months in oak barrels. This wine, with its bright ruby red colour, begs to be tasted.

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