



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



## IL MANDORLO 2015

<b>Appellation of origin</b>	Toscana IGT
<b>Production area</b>	Region: Tuscany / Province: Firenze / Community: Greve Estate: La Madonna
<b>Grape varieties</b>	Cabernet Sauvignon, Sangiovese
<b>Training System</b>	Cordone speronato
<b>Yield</b>	650 g/m <sup>2</sup>
<b>Soil</b>	Loam, lime, siliceous earth
<b>Alcohol content</b>	14% vol
<b>Total acidity</b>	5.6 g/l
<b>Residual sugar</b>	0.6 g/l
<b>Temperature of service</b>	17–18°C
<b>Longevity</b>	9/11 years
<b>Wine making</b>	Maceration on the skins for 15-18 days in fermenting tanks from 150 hl; four delestage; daily pumping over at controlled temperature of 29°C.
<b>Aging</b>	In small oak casks
<b>Wine tasting</b>	Intense red with garnet reflexes; very inviting aroma, fruity and vegetal, with scents of vanilla and black currant; full-bodied, deep, with notes of liquorice, cassis and sweet oak. Well integrated tannins and a long finish.
<b>Best drunk with</b>	Grilled meat, game, poultry and hard cheese.
<b>Format</b>	75 cl / 1200 cl
<b>Ratings</b>	James Suckling: <b>92/100</b> AWC Vienna: <b>SILVER MEDAL</b> Falstaff: <b>88/100</b>

Tuscany is renowned for its excellent Sangiovese wines, although some zones – those with particularly high temperatures – are also perfect for wines made from a grape that was originally French: Cabernet Sauvignon. The combination of these two grape varieties leads to highly complex wines, where the characteristics of each are enhanced and rounded out, thus increasing the quality of the final product. Hence the recent emergence of so-called “Super Tuscan” wines. The Gambero Rosso Guide describes Il Mandorlo as a very pleasant wine that comes straight to the point, is fruity and vegetal on the nose and aromatic and well-balanced on the palate. This wine spends 12 months in small oak casks, which give it those typical blackcurrant and vanilla tones which blend harmoniously with the wine’s own flavours.

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