



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

IL MONASTERO 2014



Appellation of origin	Sforzato di Valtellina DOCG
Production area	Region: Lombardy; Province: Sondrio; Communities: Teglio and Bianzone.
Grape variety	Nebbiolo
Training system	Archetto valtellinese
Yield	500 g/m ²
Soil	Sandy, loamy soil, less vegetable mould and pretty water permeable.
Alcohol content	15% vol
Total acidity	6.8 g/l
Residual sugar	2 g/l
Temperature of service	17–18°C
Longevity	15/18 years
Wine making	Drying of the grapes under roof for 60-70 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 months in new Barrique
Wine tasting	Brilliant ruby; the nose ranges from raspberry, violet and ripe plum to tobacco ad chocolate; complex on the palate it is concentrated yet delicate, despite its strong character; the acidity is well balanced with the aged tannins, pleasant woody notes and a great finish.
Best drunk with	Savoury red meat, grills, game, aged cheese.
Format	75 cl / 150 cl / 300 cl
Ratings	Decanter Bronze Medal

An excellent, exquisite Triacca creation. This top of the range wine is produced from a very careful selection of partially dried grapes destined for the Sforzato wine, perfectly ripened on the steep slopes near La Gatta. Contrary to our traditional Sforzato San Domenico, Il Monastero is aged for 12–15 months in small, new, fine oak barrels in the very old vaulted cellars on the La Gatta estate. The wine's great concentration and structure enables it to absorb the wood's aromas while maintaining its own character and distinctive features. Il Monastero presents itself with a brilliant ruby colour; the nose ranges from raspberry, violet and ripe plum to tobacco and chocolate; complex on the palate, it is concentrated yet delicate, despite its strong character; the acidity is well balanced with the aged tannins, pleasant woody notes and a great finish.

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