



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



## LA MADONNINA 2015

<b>Appellation of origin</b>	Chianti Classico DOCG
<b>Production area</b>	Region: Tuscany / Province: Firenze / Community: Greve Estate: La Madonnina
<b>Grape variety</b>	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>	13.5% vol
<b>Total acidity</b>	5.4 g/l
<b>Residual sugar</b>	0.5 g/l
<b>Temperatur of service</b>	15–17°C
<b>Longevity</b>	8/10 years
<b>Wine making</b>	Maceration on the skins for 15-18 days in fermenting tanks from 150hl; four delestage; daily pumping over at controlled temperature of 29°C.
<b>Aging</b>	In oak barrels form 50hl
<b>Wine tasting</b>	Dense, intensive ruby; fresh, fine aromas of darks and red fruits; with intense scents of apices; his flavour is very fruity, medium bodied, dry, slightly tannic. A wine full of noblesse and well-balanced in all aspects.
<b>Best drunk with</b>	Poultry, roast meat and mild cheeses.
<b>Format</b>	37.5 cl / 50 cl / 75 cl
<b>Ratings</b>	AWC Vienna: <b>SILVER MEDAL</b> Mundus Vini: <b>SILVER MEDAL</b> James Suckling: <b>91/100</b> Falstaff: <b>87/100</b>

The production of Riserva La Madonnina begins directly in the vineyards with a first selection of the best grapes grown in best soils. In spring, when the vinification process is complete, we select the wine lots best suitable for a period of maturation in oak barrels lasting two years. After three more months of ageing in the bottle, this Riserva Chianti Classico is ready to be brought to market. The result is an excellent wine that encompasses all the warmth and beauty of the Tuscan landscapes. Intense scents of spices are well blended with the aromas of ripe fruits. On the palate, hints of red berries and plums perfectly match the flavours released from the wood. A wine full of noblesse and well-balanced in all aspects.

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**FRATELLI TRIACCA**