



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

LA MADONNINA GRAN SELEZIONE 2014



Appellation of origin	Chianti Classico DOCG Gran Selezione
Production area	Region: Tuscany / Province: Firenze / Community: Greve Estate: La Madonna
Grape varieties	Sangiovese
Training system	Cordone speronato
Yield	600 g/m ²
Soil	Loam, lime, siliceous earth.
Alcohol content	13.5% vol
Total acidity	5.8 g/l
Residual sugar	0.5 g/l
Temperature of service	16–18°C
Longevity	11/13 years
Wine making	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.
Aging	In Barriques and oak casks from 50 hl
Wine tasting	Deep ruby red; aromatic complexity with scents of cherry, violet, vanilla and boisé; compact and clearly full-bodied, generous, with soft, sweet tannins in perfect harmony with all other components. Pleasant long- lasting finish.
Best drunk with	Pasta, roasts, mushrooms, grilled dishes, game.
Format	75 cl
Ratings	Veronelli: ★★★ (Maximum score 3 Stars) Mondus Vini: SILVER MEDAL AWC Vienna: SILVER MEDAL Decanter: PLATINUMMEDAL Vinum: 16/20

«GRAN SELEZIONE» is our new top-notch Chianti Classico – a designation up to now available on the market only as «Annata» and «Riserva». Gran Selezione originates exclusively from our own grapes, which we cultivate in the best vineyards abiding by strict rules. The result is a highly prestigious wine, a new benchmark in the international wine landscape. Gran Selezione also has the ability to exalt the different characteristics of a vast and varied territory, which is divided into different areas each with a distinct climate and soil characteristics, yet all sharing in common the unmistakable Sangiovese «signature».

Italia: 23030 Villa di Tirano · Via Nazionale 121 · Telefono 0342 7013 52 · Fax 0342 704673
www.triaccia.com · info@triaccia.com

Svizzera: 7748 Campascio-Zalende · Telefono 081 846 5106 · Fax 081 846 5718

FRATELLI TRIACCA