



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



## LA PALAIA 2014

<b>Appellation of origin</b>	Chianti Classico DOCG
<b>Production area</b>	Region: Tuscany / Province: Firenze / Community: Greve Estate: La Madonna
<b>Grape varieties</b>	85% Sangiovese, 15% Cabernet Sauvignon
<b>Training system</b>	Cordone speronato
<b>Yield</b>	600 g/m <sup>2</sup>
<b>Soil</b>	Loam, lime, siliceous earth.
<b>Alcohol content</b>	13.5% vol
<b>Total acidity</b>	5.6 g/l
<b>Residual sugar</b>	0.5 g/l
<b>Temperature of service</b>	17–18°C
<b>Longevity</b>	10/12 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>	12 months in Barrique
<b>Wine tasting</b>	Dark garnet red; intense, spicy, with notes of juniper, cloves and pleasant traces of sweet oak; full bodied, deep, with soft tannins and a fruity, light vanilla finish. This wine has a layered, varied aroma and a good interplay of acidity.
<b>Best drunk with</b>	Red meat, poultry and game.
<b>Format</b>	75 cl / 150 cl
<b>Ratings</b>	Veronelli: ★★ (Maximum score 3 Stars) AWC Vienna: <b>SILVER MEDAL</b>

This magnificent wine is produced with grapes grown in the “La Palaia” area of the “La Madonna” Estate, an area that enjoys a special microclimate and excellent sun exposure. The low yields, late harvesting, careful vinification and ageing in oak casks for over 8 months result in a full bodied, highly concentrated wine of considerable elegance. This product ranks among the best Chianti Classico wines. It denotes a modern character, which is emphasized by the addition of a small amount of Cabernet Sauvignon and by the elegant touch of new wood. Intense red garnet in colour, its scent reveals hints of cloves and juniper berries and pleasant traces of sweet oak. This wine has a layered, varied aroma, a good interplay of acidity and a long, complex finish.

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**