



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



## ONTANETA 2013

<b>Appellation of origin</b>	Toscana IGT
<b>Production area</b>	Region: Tuscany; Province: Siena; Community: Montepulciano; Estate: Santavenere.
<b>Grape varieties</b>	Merlot
<b>Training system</b>	Cordone speronato
<b>Yield</b>	500 g/m <sup>2</sup>
<b>Soil</b>	Loam, lime, siliceous earth.
<b>Alcohol content</b>	14% vol
<b>Total acidity</b>	5.5 g/l
<b>Residual sugar</b>	0.9 g/l
<b>Temperature of service</b>	18°C
<b>Drinking window</b>	10/12 years
<b>Wine making</b>	Maceration on the skins for 18-20 days in fermenting tanks from 130 hl with automatic plunging; four delestage at controlled temperature of 29°C.
<b>Aging</b>	12 months in new Barriques
<b>Wine tasting</b>	Dense ruby red; the complex bouquet includes macerated blossoms, raspberry, delicate touches of sweet spices, chocolate and vanilla; elegant tannin, silky structure, huge personality, perfectly soft; long, fruity finish with woody notes.
<b>Best drunk with</b>	Savoury first courses, red meats, mushrooms and truffles.
<b>Format</b>	75 cl / 150 / 300 cl
<b>Ratings</b>	Veronelli: ★★ (Maximum score 3 Stars) AWC Vienna: <b>SILVER MEDAL</b> Decanter: <b>SILVER MEDAL</b>

"Ontaneta" means a wood of alder trees. Alder is an excellent robust hardwood. In the '70s, however, all alder woods were eradicated in Tuscany to make room for more profitable corn. In 1990 our family acquired the Santavenere estate. Having extended to Sangiovese vines, it turned its attention to the "Ontaneta" land: sandy-stony soil, perfect exposure, perfect microclimate – the ideal conditions for growing Merlot vines. After only 4 – 5 years, the 4 hectares of vines we planted are already rewarding us with exceptional results. This is why we decided to age the best of the Merlot 2011 crop in Barriques. "Ontaneta" was born, to complete the top of the range trio of wines, Triacca -TOP. The ruby red colour is dense and compact with a complex nose, including macerated blossoms, raspberry, delicate touches of sweet spices, chocolate and vanilla. Elegant tannin, silky structure, huge personality, perfectly soft. Long, fruity finish with woody notes.

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