



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



PODERUCCIO 2014

Appellation of origin	Vino Nobile di Montepulciano DOCG
Production area	Region: Tuscany; Province: Siena; Community: Montepulciano; Estate: Santavenere.
Grape varieties	85% Sangiovese, 15% Merlot
Training system	Cordone speronato
Yield	500 g/m ²
Soil	Loam, lime, siliceous earth.
Alcohol content	13.5% vol
Total acidity	5.6 g/l
Residual sugar	0.5 g/l
Temperature of service	17–18°C
Drinking window	10/12 years
Wine making	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.
Aging	18 months in small, partly new oak casks (Barrique)
Wine tasting	Intense ruby red; the bouquet is distinctive and complex: tobacco, cherry jam and liquorice with an obvious balsamic and roasted touch; soft an arm on the palate, with noble, sweet tannins and a complex, long finish.
Best drunk with	Red and grilled meat, game, strong mature cheese (e.g. Pecorino).
Format	75 cl
Ratings	Veronelli: ★★ (Maximum score 3 Stars) AWC Vienn: SILVER MEDAL

At the heart of the “Santavenere” estate lies Poderuccio, a site with a unique microclimate thanks to the combination of its exposure and the special qualities of its soil. This is where the excellent Poderuccio wine comes from, produced using modern technology, while still respecting the traditional rules of red crushing. It spends 18 months in small wooden casks (some new) and then a further 6 months in steel vats before being bottled and then left to age for another 6 months. An intense ruby red, the bouquet is distinctive and complex: tobacco, cherry jam and liquorice with an obvious balsamic and roasted touch. Soft and warm on the palate, Poderuccio has noble, sweet tannins and a complex, long finish.

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