



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

RISERVA LA GATTA 2014



Appellation of origin	Valtellina Superiore DOCG
Production area	Region: Lombardy; Province: Sondrio; Communities: Teglio and Bianzone.
Grape variety	Nebbiolo
Training system	Guyot
Yield	600 g/m ²
Soil	Sandy, loamy soil, less vegetable mould and pretty water permeable.
Alcohol content	13% vol
Total acidity	6.2 g/l
Residual sugar	1.0 g/l
Temperature of service	16–18°C
Longevity	8/10 years
Wine making	Maceration on the skins for 15-17 days in fermenting tanks from 130 hl with automatic plunging; three delestage at controlled temperature of 29°C.
Aging	24 months in large and small oak casks
Wine tasting	Dense, intensive ruby; complex, spicy nose with wonderful, leathery overtones and notes of ripe cherries; his flavour is dry, balanced, slightly tannic, becoming more soft and velvety with aging.
Best drunk with	Roasts, grilled meats, game and cheese.
Format	37.5 cl / 50 cl / 75 cl / 150 cl

We select only the best grapes from our vines for Riserva La Gatta. These are normally harvested as late as possible to ensure perfect ripening on the vine. The marked differences between day and night temperatures in the Valtellina area in early November give this wine a particularly intense, broad and delicate nose. Its complexity comes from the rich essences, noble tannins and anthocyanin pigments that the grapes give this remarkable wine. Most of our Riserva La Gatta wine is left to mature for years in oak casks, while a third is kept in small vats. The end result is a wine with a complex, intense and delicate nose. Round, sapid and extraordinarily elegant on the palate. A well-balanced, harmonious wine that showcases all the special characteristics of our mountain Nebbiolo grape.

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