



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

SASSELLA RISERVA 2012



Appellation of origin	Valtellina Superiore DOCG
Production area	Region: Lombardy; Province: Sondrio; Community: Sondrio
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	6.1 g/l
Residual sugar	1.8 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 oak casks
Wine tasting	Ruby red tending to garnet; typical hints of small fruits such a raspberry, but also of violet and wild rose; on the palate dry, slightly tannic, strong, with typical hints of hazelnut and dried plums. becoming more soft and velvety plums.
Best drunk with	First courses, meat and cheese.
Format	75 cl
Ratings	Viniplus di Lombardia: ROSA ORO

The remarkable Sassella area is particularly steep, wind-swept and sun-drenched. Small patches are cultivated with vines, despite the rocky terrain. As you wander along the terraces, you really feel this is a special, enchanting, almost magical place. The name literally means "small-stone". The rocks soak up the sun's warmth during the day and slowly release it again after dusk to the benefit of the grapes: the result is a rich, full-bodied wine. The bouquet has hints of raspberry, small fruits, violets and even dog rose petal. The taste is dry, velvety and robust, with the odd hint of hazelnut, leading to a liquorice and dried prune finish.

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