



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



SAN BARTOLOMEO 2017

Appellation of origin	Toscana IGT
Production area	Region: Tuscany / Province: Siena / Community: Montepulciano Estate: Santavenere
Grape varieties	Chardonnay
Training system	Cordone speronato
Yield	600 g/m ²
Soil	Loam, lime, siliceous earth.
Alcohol content	13.5% vol
Total acidity	6.2 g/l
Residual sugar	1.0 g/l
Temperature of service	6–8°C
Drinking window	2018 until 2020
Wine making	Maceration on the skins for 12 hours, soft pressing (0.5 bar), then a fermentation for 12-15 days at controlled temperature of 16°C.
Aging	3-4 months in steel tanks
Wine tasting	Straw yellow in colour; it hints delicately at yellow fruits on the nose and is laced with vanilla and mineral notes; refreshing and soft on the palate, this rich white wine has an unexpectedly long finish.
Best drunk with	Delicate starters, fish, shellfish and young cheese and as an aperitif.
Format	75 cl
Ratings	

The small hill of San Bartolomeo (500 m) is the highest vineyard on the “Santavenere” estate. Here the white Chardonnay grapes thrive and mature. Before fermentation, the grape skins are left in contact with the must at a temperature of 5°C for about 12 hours. This technique, called “cryomaceration” is used for quality white wines and makes it possible to extract more substances to enrich the flavour and taste of the wine. After fermentation, the young wine is left to rest for a short period in small oak casks to further enhance its aromatic potential. Straw yellow in colour, it hints delicately at yellow fruits on the nose and is laced with vanilla and mineral notes. Refreshing and soft on the palate, this full bodied wine has an unexpectedly long finish.

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