



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma



SANTAVENERE 2014

Appellation of origin	Vino Nobile di Montepulciano DOCG
Production area	Region: Tuscany; Province: Siena; Community: Montepulciano; Estate: Santavenere.
Grape variety	Sangiovese
Training system	Cordone speronato
Yield	650 g/m ²
Soil	Loam, lime, siliceous earth.
Alcohol content	13% vol
Total acidity	5.5 g/l
Residual sugar	0.5 g/l
Temperatur of service	16–18°C
Drinking window	2018 until 2020
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 28°C.
Aging	18 months in oak casks
Wine tasting	Deep ruby red with garnet reflections; intense aromatic bouquet with typical scents of sweet violet and notes of mint; medium to full bodied, good balanced, elegant and slightly tannic, becoming more soft and velvety with aging.
Best drunk with	Roast meat, game, fine poultry and mature cheese.
Format	37.5 cl / 50 cl / 75 cl / 150 cl
Ratings	AWC Vienna: SILVER MEDAL Veronelli: ★★ (Maximum score 3 Stars)

A wine that stands out for its particular nose and flavor: the optimal altitude of the vines and differing soil types enhance the fragrance and elegance of this Vino Nobile di Montepulciano wine. In the spring, after fermentation, Santavenere is left to mature in large barrels and small oak casks for 18 months in the winery's fantastic new wine cellar. After a further 6 months of rest in steel vats, the wine is ready for bottling. Santavenere benefit from medium-long maturation and is an intense ruby red wine with garnet reflections. Its intense aromatic bouquet has the typical nose of sweet violet and notes of mint. The wine is rich, full bodied, velvety and elegant on the palate. Slightly tannic, it has a lingering finish.

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