



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

SFORZATO SAN DOMENICO 2013



Appellation of origin	Sforzato di Valtellina DOCG
Production area	Region: Lombardy; Province: Sondrio; Communities: Teglio and Bianzone.
Grape variety	Nebbiolo
Training system	Archetto valtellinese
Yield	500 g/m ²
Soil	Sandy, loamy soil, less vegetable mould and pretty water permeable.
Alcohol content	15% vol
Total acidity	5.9 g/l
Residual sugar	1.0 g/l
Temperature of service	17–18°C
Drinking window	2019 to 2026
Wine making	Drying of the grapes under roof for 60-70 days; maceration on the skins for 15-17 days in fermenting tanks from 130 hl with automatic plunging; four delestage at controlled temperature of 29°C.
Aging	18 months in oak casks
Wine tasting	Intensive ruby tending to garnet; a fascinating nose with cassis, plump and toasted almonds; full-bodied, rich in fruit with lingering raisin flavours, big and luscious tannins and a long seductive finish. A wine to spend the night with.
Best drunk with	Although food is really superfluous, this wine goes wonderfully with red meat, game stews and pungent cheeses.
Format	37.5 cl / 75 cl / 150 cl / 300 cl
Ratings	The WineHunter Award: ROSSO (89/100) Bibenda: (Maximun score 5 Grapes) Veronelli: (Maximun score 3 Stars) AWC Vienna: SILVER MEDAL

A great specialty from the Valtellina, this "sublime wine" is the ultimate expression of the typical tastes and flavours of Valtellina wine. Carefully selected grapes are collected in crates and left to dry in a well-ventilated room, the "fruttaio", all autumn long. Then, after two/three months of raisining, the grapes are finally ready for pressing in January. Highly concentrated sugars and aromas develop in the meantime. Fermentation is slow because of the high sugar levels and of the low cellar temperatures. The resulting wine is full-bodied, rich in aromas and anthocyanin pigments, with plenty of soft and mellow tannins. Its generous bouquet has notes of toasted almonds and a pleasing raisin flavour on the palate. Sforzato wine is a key viticulture product for the Valtellina economy.

Italia: 23030 Villa di Tirano · Via Nazionale 121 · Telefono 0342 7013 52 · Fax 0342 704673
www.triaccia.com · info@triaccia.com

Svizzera: 7748 Campascio-Zalende · Telefono 081 846 5106 · Fax 081 846 5718

FRATELLI TRIACCA