



LA MADONNINA



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—  2017  —

TOSCANA ROSSO IGT

TECHNICAL INFORMATION

Blend: Cabernet Franc, Syrah, Merlot, Cabernet Sauvignon, Petit Verdot

- Production Area: Bolgheri
- Vineyard surface: 4 ha
- Soil: sandy-clay, slight presence of soil skeleton
- Training system: guyot
- Plant density: 10.000/ha
- Production per hectare: 60 Q.li
- Wine yield: 58 %
- Average age of vines: 16 years
- Harvest period: from 2° week of September to 2° week of October
- Vinification: maceration on the skins for 14 days
- Alcoholic fermentation: done in stainless steel tank
- Malolactic fermentation: entirely done in barrels
- Aging: 16 months in new french oak barrels
- Alcohol: 14,50% vol
- Total acidity: 5,62 g/l
- Dry extract: 34.5 g/l
- pH: 3,60

TASTING NOTES

La Madonnina has an intense ruby colour and an aroma that brings forth an exquisite bouquet. The palate is bold and lengthy with balanced tannins and a gripping finish.