



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.