



Riserva La Madonnina 2018

From selected grapes of the vine fields on La Madonnina Estate, Riserva La Madonnina is our balanced, rich and elegant red, a superlative embodiment of the climate and flavours of Chianti.

— BRAND

La Madonnina

— TYPE

Red Wine

— AREA OF PRODUCTION

Region: Tuscany
Province: Florence
Municipality: Greve
Estate: La Madonnina

— GRAPE BLEND

Sangiovese

— APPELLATION

Chianti Classico DOCG

— TERRAIN COMPOSITION

Extremely rich in clay, with a high calcium content

— YIELD

650g/m²

— FARMING SYSTEM

Spurred cordon

— VINIFICATION

Maceration with skins for 15–18 days in 150 hl stainless steel fermentation vats, pumped over daily at a controlled temperature of 29°C

— AGEING

In 50hl oak barrels, for 24 months

— ALCOHOL CONTENT

14.5% vol

— TOTAL ACIDITY

5.7g/l

— RESIDUAL SUGAR

0.7g/l

— LONGEVITY

8/10 years

— TASTING NOTES

Intense red tending towards garnet tonalities; an intense and variegated aroma; spicy with sweet violet, fresh fig, vanilla and liquorice notes; a rich, full-bodied and multifaceted taste; with the passing of time it acquires softness and elegance

— COLOUR

Intense red tending towards garnet

— SERVING SUGGESTIONS

Ideal served with roast meats, game birds and cheeses

— SERVING TEMPERATURE

15–17°C

— SIZE

37.5cl, 50cl, 75cl

Prizes and Awards

— AWC VIENNA

Gold Medal



— VERONELLI

Three Stars



— LUCA MARONI

90/100 points

90

— EXPOVINA WINTERTROPHY ZÜRICH

Silver Medal



— LA SÉLECTION

Silver Medal

