



Il Mandorlo 2018

Our harmonious and pleasant red Il Mandorlo is the result of highly select grape varieties, earning it “Super Tuscan” status.

— **BRAND**

La Madonnina

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

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

— **GRAPE BLEND**

Sangiovese, Cabernet Sauvignon

— **APELLATION**

Toscana IGT

— **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**

Takes place in small oak barrels, for 12 months

— **ALCOHOL CONTENT**

13.5% vol

— **TOTAL ACIDITY**

5.5g/l

— **RESIDUAL SUGAR**

0.5g/l

— **LONGEVITY**

8/10 years

— **TASTING NOTES**

Intensely red in colour, with ruby hints; an extremely inviting aroma with vanilla and blackcurrant notes; on the palate it is full and profound, with liquorice, sweet wood and cassia notes. Well-integrated tannins and a good persistence

— **COLOUR**

Intense red with ruby reflexes

— **SERVING SUGGESTIONS**

Ideal served with grilled meats, game birds, game and hard cheeses

— **SERVING TEMPERATURE**

17–18°C

— **SIZE**

75cl, 1200cl