



La Madonnina Gran Selezione 2017

Made from grapes grown and selected from vine fields and which bring the unmistakable touch of Sangiovese, La Madonnina Gran Selezione is our superlative red with Chianti Classico appellation, the perfect oenological expression of its Chianti terroir of origin.

— **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**

600g/m²

— **FARMING SYSTEM**

Spurred cordon

— **VINIFICATION**

Maceration with skins for 10–18 days in 150 hl stainless steel fermentation vats, pumped over daily at a controlled temperature of 29°C

— **AGEING**

In 50hl oak barrels

— **ALCOHOL CONTENT**

14% vol

— **TOTAL ACIDITY**

5.2g/l

— **RESIDUAL SUGAR**

1.9g/l

— **LONGEVITY**

9/11 years

— **TASTING NOTES**

Intense ruby red in colour; aromatically complex, with cherry, sweet violet, vanilla and woody notes; compact and full, generous with soft and sweet tannins, in perfect harmony with all its other components; a pleasantly persistent finish

— **COLOUR**

Intense ruby red

— **SERVING SUGGESTIONS**

Ideal served with pasta, boiled meats, roasts, grilled meats, mushrooms and game

— **SERVING TEMPERATURE**

16–18°C

— **SIZE**

75cl

Prizes and Awards

— **JAMES SUCKLING**

94 points

94

— **AWC VIENNA**

Gold Medal

“Best of Sangiovese”



— **FALSTAFF**

91/100 points

91

— **LUCA MARONI**

90/100 points

90