

Ontaneta 2016

From our Merlot vine fields, with sandy and rocky soils, Ontaneta is our red and third wine from the Triacca - TOP line.



— **BRAND**
Santavenera

— **TYPE**
Red Wine

— **AREA OF PRODUCTION**
Region: Tuscany
Province: Siena
Municipality: Montepulciano
Estate: Santavenera

— **GRAPE BLEND**
Merlot

— **APPELLATION**
Toscana IGT

— **TERRAIN COMPOSITION**
Sandy clays, poor in cement

— **YIELD**
500g/m²

— **FARMING SYSTEM**
Spurred cordon

— **VINIFICATION**
Maceration with skins for 18-20 days in 130 hl stainless steel fermentation vats with automatic treaders, four temperature-controlled delestages at 29°C

— **AGEING**
In new barriques, for 12 months

— **ALCOHOL CONTENT**
14% vol

— **TOTAL ACIDITY**
6.3g/l

— **RESIDUAL SUGAR**
1.7g/l

— **LONGEVITY**
10/12 years

— **TASTING NOTES**
Ruby red, dense and compact in colour, it is complex on the nose, with hints of macerated flowers, raspberry, delicate touches of sweet spices, chocolate and vanilla; silky and elegant tannins; well-structured, exudes personality and softness. A fruity finish with woody notes

— **COLOUR**
Consistent and dense ruby red

— **SERVING SUGGESTIONS**
Ideal served with rich first courses, red meats, mature cheeses, mushrooms and truffle

— **SERVING TEMPERATURE**
18°C

— **SIZE**
75cl, 150cl

Prizes and Awards

— **AWC VIENNA** 
Silver Medal

— **VERONELLI** 
Three Stars

— **FALSTAFF** **91**
91/100 points