



La Palia 2016

From selected grapes of vine fields in the eponymous area, La Palia is our elegant and concentrated red, exalted by the added nuance of Cabernet Sauvignon, which distinguishes it, earning its place in the line of “Super Tuscans”.

— **BRAND**

La Madonna

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

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

— **GRAPE BLEND**

Sangiovese, Cabernet Sauvignon

— **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 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 (barriques), for 12 months

— **ALCOHOL CONTENT**

13.5% vol

— **TOTAL ACIDITY**

5.1g/l

— **RESIDUAL SUGAR**

1.8g/l

— **LONGEVITY**

10/12 years

— **TASTING NOTES**

Dark garnet; an intense and spicy aroma, with juniper, clove and sweet wood notes; rich and profound on the palate, mature and soft tannins, lengthy and different in persistence. Its aromas are confirmed on the palate and supported by noble tannins

— **SERVING SUGGESTIONS**

Ideal served with red meats, game birds and game

— **SERVING TEMPERATURE**

17–18°C

— **SIZE**

75cl, 150cl

Prizes and Awards

— **AWC VIENNA**

Silver Medal



— **CONCOURS MONDIAL DE BRUXELLES**

Silver Medal

