



Falcinaia 2016

Made from grapes selected from the finest Cabernet Sauvignon vine fields of La Madonnina Estate, Falcinaia is a high end, regal and enigmatic red wine.

— **BRAND**

La Madonnina

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

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

— **GRAPE BLEND**

Cabernet Sauvignon

— **APELLATION**

Toscana IGT

— **TERRAIN COMPOSITION**

Extremely rich in clay, with a high calcium content

— **YIELD**

500g/m²

— **FARMING SYSTEM**

Spurred cordon

— **VINIFICATION**

Maceration with skins for 19–21 days in 150 hl stainless steel fermentation vats, pumped over daily at a controlled temperature of 29°C

— **AGEING**

In new barriques, for 12 months

— **ALCOHOL CONTENT**

13% vol

— **TOTAL ACIDITY**

6.0g/l

— **RESIDUAL SUGAR**

2.4g/l

— **LONGEVITY**

12/15 years

— **TASTING NOTES**

Ruby red, almost impenetrable; highly complex on the nose, with black berry, blackcurrant, black cherry, paprika, liquorice and medium toasted notes. On the palate it presents unequivocal sensations of power and virility, well-supported by sweet tannins. The long and fruity finale confirms the sumptuousness and agreeableness of this great red wine

— **COLOUR**

A substantial ruby red

— **SERVING SUGGESTIONS**

Ideal served with grilled meat, game, mature and spicy cheeses

— **SERVING TEMPERATURE**

18°C

— **SIZE**

75cl, 150cl, 300cl

Prizes and Awards

— **VERONELLI** ★★
Three Stars

— **LUCA MARONI** 92
90/100 points

— **CONCOURS MONDIAL DE BRUXELLES** ★
Silver Medal