



Riserva La Madonnina 2019

From selected grapes of the vine fields on La Madonnina Estate, Riserva La Madonnina is our balanced, rich and elegant red, a superlative embodiment of the climate and flavours of Chianti.

— **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**

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**

In 50hl oak barrels, for 24 months

— **ALCOHOL CONTENT**

14% vol

— **TOTAL ACIDITY**

5,8g/l

— **RESIDUAL SUGAR**

1,4g/l

— **LONGEVITY**

8/10 years

— **TASTING NOTES**

Intense red tending towards garnet tonalities; an intense and variegated aroma; spicy with sweet violet, fresh fig, vanilla and liquorice notes; a rich, full-bodied and multifaceted taste; with the passing of time it acquires softness and elegance

— **SERVING SUGGESTIONS**

Ideal served with roast meats, game birds and cheeses

— **SERVING TEMPERATURE**

15–17°C

— **SIZE**

37.5cl, 50cl, 75cl

Prizes and Awards

— **MUNDUS VINI**

Gold Medal



— **JAMES SUCKLING**

89 points

89

— **WINE ENTHUSIAST**

90 points

90

