

# MADONNA NERA

Producer **LA MADONNA**

CAPITALWINES.

## Appellation

Toscana I.G.T.

## Wine Type

Red

## Vintage

2010

## Grape Variety

60% Sangiovese, 30% Merlot, 10% Cabernet Sauvignon

## Sensory Characteristics

Carlo Frerri's adventure with "Madonna Nera" began three years ago and led to the birth, in 2006, of a blend of Sangiovese, Merlot and Cabernet. Bottled in a French burgonet with a long neck and sloping shoulders, "Madonna Nera" has a modern label as black as it's name, in sharp contrast with the shiny matt letters designed expressly for the brand. Given that only a limited number of bottles of "Madonna nera" are produced each year, it is very much a niche wine, for palates in search of unique high quality wines.

## Harvest

Merlot middle of September, Cabernet Sauvignon beginning of October, Sangiovese middle of October.

## Vinification Process

Pressing in stainless steel recipients. Merlot 15 days, Cabernet Sauvignon and Sangiovese 18 days. The wine matures in tonneaux barrels of 5 hl, first and second stage for 14 months.

## Alcohol Content

14%

## Soil Type

Shale

## Vine Cultivation System

Spurred Cordon

## Grape Yield

60 quintals per hectare

## PRODUCTION ZONE

Country: Italy

Region: Tuscany

Area: Montalcino - Siena



## CAPITAL WINES

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