



## BRUNELLO DI MONTALCINO DOCG

Madonna Nera is a recently established vineyard, inspired by deep respect for the traditions of this land, and an entrepreneurial enthusiasm that has the courage to try something new. The estate, "La Madonna," is set in the beautiful countryside of Montalcino hills. "Madonna Nera" is the ancient name of the hilly terrain, set in the enchanted landscape where nature and art are allied with the incredible mastery that is the special mark of Tuscany.

The vineyards extend over six hectares of land; two of them are situated on the South side of Montalcino, near the amazing Sant'Antimo Abbey, and the rest on the North-East side of the denomination. This "double body of vineyards" allows, regardless of the seasonal trend - to obtain a generous and profound style of wine.

The cellar, being underground, naturally maintains the ideal and constant temperature and humidity. It is divided into two rooms: the first room is occupied by temperature-controlled steel tanks in which the alcoholic and malolactic fermentation take place. The second room is dedicated to ageing, and the French Oak Tonneaux are arranged by size (5 and 7 hectoliters). Today Benedetta Borgogni devotes herself to all the activities of Madonna Nera, from the vineyard management to the stylistic vision and international promotion.

GRAPES	100% Sangiovese
LOCATION OF VINEYARDS	Northeast and south sides of Montalcino
SOIL	Pebbles, gravel, and sandy clay
VINE TRAINING	Cordon-trained, spur-pruned
VINIFICATION	Manual harvest with careful selection of grapes; yields of 55 quintals per hectare. Pressing and fermentation in stainless steel tanks at 28C max. Maceration for 20-30 days, followed by malolactic.
AGING	24-30 months in 5-hectoliter first- and second-use French oak Tonneaux. The wine is filtered but not clarified before bottling.
ABV	14.5%
OENOLOGIST	Benedetta Borgogni



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