

CAPITAL WINES



ROSSI



MADONNA NERA SUPER TUSCAN

Carlo Ferrini'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.

The wine is produced by the "La Madonna" vinyard (Montalcino), and is solely imported by Capital Wines LLC in Washington DC.

It was recently chosen as the only wine not of Abbruzzo origin for the Heads of State and Government dinners at the G8 conference in L'Aquila, Italy (8-10 July 2009).

Wine Type: Red IGT

Region: Tuscany

Grape Variety: Sangiovese 60%- Merlot 30%-Cabernet Sauvignon 10%

Alcohol Content: 14%

Harvest: Merlot 18 September, Cabernet Sauvignon 2 October, Sangiovese 1-10 October.

C. System: Spurred cordon

S. Composition: Shale

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.

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