



TALENTI

MONTALCINO



BRUNELLO DI MONTALCINO

A selection of 100% sangiovese grapes grown in estate-owned vineyards located on the south-easterly and south-westerly slopes of Montalcino, at an altitude from 250 to 400 m MSL.

VINTAGE 2016

APPELLATION DOCG

GRAPE VARIETIES 100% Sangiovese. Spurred Cordon, 5.400 vines/ha in 20/30 years old vineyards.

PRODUCTION AREA Estate vineyards in the southern hills of Montalcino (220-400 m MSL).

SOIL Sandy topsoil with clay and friable rocks.

PRODUCTION TECHNIQUE Temperature controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). About 60% of the wine is aged for at least 24 months in French oak tonneau (500 lt) and the remaining 40% in Slavonian oak barrel (15-25 HI). Before release, the wine is aged in bottle for a few months.

DESCRIPTION Ruby red and intense colour with orange shimmers. A wide bouquet slightly spicy. Its taste is full, soft, velvety and intense. The tannins are elegant and sweet.

FOOD PAIRINGS AND SERVICE This wine is particularly suited to pair with red meat, venison, cold meat and aged-cheese. Recommended service temperature: 18°C

FORMAT 0,375 lt. - 0,75 lt. - 1,5 lt. - 3 lt.

ALCOHOL 14,5%