



TALENTI

MONTALCINO



## BRUNELLO DI MONTALCINO PIAN DI CONTE - RISERVA

A selection of 100% sangiovese, grown in the oldest vineyards that surround the estate (400 m MSL), is only used in exceptional vintages to create Riserva Pian di Conte.

**VINTAGE** 2016

**APPELLATION** DOCG RISERVA

**GRAPE VARIETIES** 100% Sangiovese. Spurred Cordon, 5.400 vines/ha in a 30/40 years old vineyards

**PRODUCTION AREA** Vineyards located around the winery (400 m MSL). The Pian di Conte Brunello Riserva is produced only in the best vintages with a meticulous selection of the grapes

**EXPOSURE OF THE VINEYARD** Exposure: South-West

**SOIL** Sandy topsoil

**PRODUCTION TECHNIQUE** Temperature controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Wine ages at least 24 months in French oak tonneau (500 lt) and in Slavonian oak barrels (15-25 Hl). Before release, it rests in bottle for several months

**DESCRIPTION** Red and intense colour. A complex and fresh bouquet with hints of plum, cherry, blackberry and raspberry combined with notes of chocolate, tobacco and liquorice

**FOOD PAIRINGS AND SERVICE** Superb pairing with red meats, game, meat sauce and wild boar. Recommended service temperature: 18°C

**FORMATI** 0,75 lt. - 1,5 lt. - 3 lt

**ALCOHOL** 15%