



TALENTI

MONTALCINO



ROSSO DI MONTALCINO

Made from 100% Sangiovese grapes coming from different vineyards located on the south-east/west side of Montalcino, at altitudes varying from 250 to 400 m (asl)

VINTAGE 2018

APPELLATION DOC

GRAPE VARIETIES 100% Sangiovese. Spurred Cordon.

PRODUCTION AREA Estate vineyards in the southwest/east side of Montalcino (220-400 m MSL).

SOIL Sandy topsoil with limestone and friable rocks.

PRODUCTION TECHNIQUE Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Aged for a few months in French oak tonneau (500 lt) and in bottle.

DESCRIPTION Intense ruby red color with violet reflections. Fresh fruity aroma, with notes of cherry, plum and black cherry. The taste is soft and mineral, with good structure and well-balanced tannins.

FOOD PAIRINGS AND SERVICE Ideal pairing with cold cuts, first courses and delicate meats. Recommended service temperature: 18°C

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

ALCOHOL 14,5%