



**TALENTI**

MONTALCINO



## TALENTI - TOSCANA ROSSO

Sangiovese (approximately 80%) and Petit Verdot, grown in the southern hills of Montalcino (220 m MSL).

**VINTAGE** 2020

**APPELLATION** IGT

**GRAPE VARIETIES** Sangiovese (approximately 80%) and Petit Verdot, grown using the spurred cordon method in 20-year-old vineyards.

**PRODUCTION AREA** Estate vineyards located out of Montalcino area at an altitude of 220 m MSL.

**SOIL**

Brown soil with a clay-loam texture, featuring limestone plates and a rounded skeleton.

**PRODUCTION TECHNIQUE** Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Only Sangiovese is aged for a few months in oak barrels, then blended with Petit Verdot and rested in bottle before release.

**DESCRIPTION**

Ruby red in color with violet highlights. Intense aroma with notes of ripe fruits such as cherries, prunes, and blackberries. Smooth and full-bodied on the palate, with good structure and well-balanced tannins.

**FOOD PAIRINGS AND SERVICE** An ideal pairing with cold cuts, pasta dishes, and delicate meats. Recommended serving temperature: 18°C.

**FORMAT** 0,75 lt.

**ALCOHOL** 14,5%