



TALENTI

MONTALCINO



TOSCANA ROSSO TALENTI

85% sangiovese and 15% other red varieties located in the southern hills of Montalcino (220 m MSL).

VINTAGE 2020

APPELLATION IGT

GRAPE VARIETIES 85% sangiovese and 15% other red varieties; spurred cordon in 20 years old vineyards.

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

SOIL Brown soil with clay-loam texture and presence of limestone plates and rounded skeleton.

PRODUCTION TECHNIQUE Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Only sangiovese aged for a few months in oak barrels, then assembled with the other varieties and rested in bottle before release.

DESCRIPTION

Ruby red in colour with violet highlights. Intense aroma with notes of ripe fruit like cherries, prunes and blackberries. Smooth and full in the mouth with a good structure and nicely balanced tannins.

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

FORMAT 0,75 lt.

ALCOHOL 14,5%