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 2015

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%

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