TALENTI
MONTALCINO



TOSCANA BIANCO
WoW

Selection of ten different grape varieties in variable quantities coming from a new vineyard located in the southwest slope (220 m MSL).

VINTAGE 2021

APPELLATION IGT

GROWING SYSTEM Spurred cordon, age of the vineyard 6 years old

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 Soft pressure and slow fermentation in stainless steel tanks at 20°C.

DESCRIPTION Straw yellow, vibrant aromas of citrus and exotic fruit; juicy on the palate and easy to drink.

FOOD PAIRINGS AND SERVICE Perfect with shellfish, white meat and fresh cheese. Recommended service temperature: 8-10°C.

FORMAT 0,75 lt

ALCOHOL 13%

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