TALENTI
MONTALCINO



BRUNELLO DI MONTALCINO
PIERO

Selezione Piero has been created as a tribute to the work of Pierluigi Talenti, who has worked passionately with sangiovese over the years. A vineyard measuring 1.95 Ha, not far from the winery, with unique soil and climate characteristics, distinguished from all the others by its characteristics of constant quality.

VINTAGE 2016

APPELLATION DOCG

GRAPE VARIETIES 100% Sangiovese. Spurred Cordon

PRODUCTION AREA Vigna di Piero 1.95 Ha of extension, located a few hundred meters far from the winery (410 m MSL). The grapes are selected separately to give birth to this wine

SOIL Clays, rich in Galestro marl and mineral components

PRODUCTION TECHNIQUE Temperature controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Wine ages for at least 24 months in French oak tonneau (500 lt) and rests in bottle for several months before release

DESCRIPTION Intense red color, complex fresh aroma and rich in hints of ripe red fruit, plum, blackberry and raspberry, which combine with the spices of aging such as chocolate, tobacco and licorice. Powerful and tonic on the palate with good balance and softness, finally the tannins are sweet and elegant

FOOD PAIRINGS AND SERVICE This wine is particularly suited to accompany red meat, game, cold meat and wild boar ragu.
Recommended service temperature: 18°C

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

ALCOHOL 14,5%

BOTTLE PRODUCED 3740

Talenti Localita' Pian di Conte, 222, 53024 Montalcino SI • +39 0577 844064 • info@talentimontalcino.it