TALENTI
MONTALCINO



TOSCANA ROSSO
TALENTI

Sangiovese (80% approximately) and petit verdot located in the southern hills of Montalcino (220 m MSL).

VINTAGE 2020

APPELLATION IGT

GRAPE VARIETIES Sangiovese (80% approximately) and petit verdot; 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 petit verdot 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%

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