



TALENTI

MONTALCINO



BRUNELLO DI MONTALCINO

A selection of 100% Sangiovese grapes grown in estate-owned vineyards situated on the south-easterly and south-westerly slopes of the municipality of Montalcino, at altitudes carrying from 250 to 400 metres above sea level.

VINTAGE 2015

DESIGNATION OF ORIGIN DOCG

GRAPE VARIETIES 100% Sangiovese. Spurred Cordon, 5.400 vines/ha in a 20/30 years old vineyards.

PRODUCTION AREA Estate vineyards in the southern hills of Montalcino (220-400 m on the sea level).

SOIL Sandy topsoil with clay and 'Galestro' friable rocks.

PRODUCTION TECHNIQUE Temperature controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). About 60% of the wine is aged for 24 months in French oak tonneau (500 lt) and the remaining 40% in Slavonian oak barrel (15-25 Hl). The aging is followed by a bottle-aging some months.

DESCRIPTION Ruby red and intense colour with orange shimmers. A wide bouquet slightly spicy. His taste is full, soft, velvety and intense. The tannins are elegant and sweet.

FOOD PAIRINGS AND SERVICE This wine is particularly suited to accompany red meat, game, cold meat and aged-cheese. Service Temperature 18°C.

SIZE 0,375 lt. - 0,75 lt. - 1,5 lt. - 3 lt.