TALENTI
MONTALCINO

BRUNELLO DI MONTALCINO

A selection of 100% Sangiovese grapes grown in estate-owned vineyards located on the south-easterly and south-westerly slopes of Montalcino, at altitudes ranging from 250 to 400 m MSL.

VINTAGE 2018

DESIGNATION OF ORIGIN DOCG

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

PRODUCTION AREA Estate vineyards in the southern hills of Montalcino (220-400 m MSL)

SOIL Sandy topsoil with clay and friable rocks

PRODUCTION TECHNIQUE Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). About 60% of the wine ages for at least 24 months in French oak tonneau (500 lt) and the remaining 40% in Slavonian oak barrel (15-25 Hl). It rests in bottle for several months before release

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.

ALCOHOL 14,5%

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