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 2020

DESIGNATION OF ORIGIN DOCG

GRAPE VARIETIES 100% Sangiovese. Spurred Cordon, 5,400 vines/ha in 20-30-year-old vineyards.

PRODUCTION AREA Estate-owned vineyards located on the south-easterly and south-westerly slopes of Montalcino.

SOIL Sandy topsoil with clay and friable stones.

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 500-liter French oak tonneaux, and the remaining 40% in 15-25 Hl Slavonian oak barrels. It rests in the bottle for several months before release.

DESCRIPTION Ruby red with intense color and orange highlights. A broad, slightly spicy bouquet. Its taste is full, smooth, velvety, and intense. The tannins are elegant and sweet.

FOOD PAIRINGS AND SERVICE This wine pairs particularly well with red meat, game, cold cuts, and aged cheese. Service Temperature: 18°C

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

ALCOHOL 14,5%

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