TALENTI
MONTALCINO

# POGGIO FARNESE BIANCO

A selection of ten different grape varieties in varying quantities, sourced from a new vineyard located on the southwest slope (220 m MSL).

**VINTAGE** 2025

**APPELLATION** IGT

**GROWING SYSTEM** Spurred cordon, vineyard age: approximately 10 years.

**PRODUCTION AREA** Estate vineyards located out of Montalcino area at an altitude of 220 m MSL.

**SOIL** Brown soil with a clay-loam texture, containing limestone plates and rounded stones.

**PRODUCTION TECHNIQUE** Soft pressing and slow fermentation in stainless steel tanks at 20°C

**DESCRIPTION** Straw yellow with vibrant aromas of citrus and exotic fruits; juicy on the palate and easy to drink.

**FOOD PAIRINGS AND SERVICE** Perfect with shellfish, white meats, and fresh cheeses. Recommended serving temperature: 8-10°C.

**FORMAT** 0,75 lt

**ALCOHOL** 12%

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