TALENTI
MONTALCINO

POGGIO FARNESE ROSATO

FMade from Sangiovese grapes grown in vineyards on the southwest slope (220 m MSL). The soil is brown with a clay-loam texture, calcareous plaques, and a rounded skeleton.

VINTAGE 2025

APPELLATION IGT

GRAPE VARIETIES Sangiovese. Spurred cordon in 20 years old vineyards.

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

SOIL Brown soil with a clay-loam texture, featuring limestone plates and a rounded skeleton.

PRODUCTION TECHNIQUE Gentle pressing, 48 hours of decantation at 5°C, and slow fermentation in stainless steel tanks at 20°C to preserve the aromatic fragrance.

DESCRIPTION Powder pink in color, with a delicate aroma rich in hints of fresh forest fruits, such as strawberries, blueberries, and raspberries. On the palate, it is vibrant, with excellent balance and smoothness.

FOOD PAIRINGS AND SERVICE Perfect with raw fish, cold dishes, salami, fresh cheese, chicken, and lampredotto. Recommended serving temperature: 8-10°C.

FORMAT 0,75 lt.

ALCOHOL 11%

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