TALENTI
MONTALCINO

# BRUNELLO DI MONTALCINO PIERO

Selezione Piero was created as a tribute to the work of Pierluigi Talenti, who has passionately worked with Sangiovese over the years. The vineyard, covering 1.95 hectares and located not far from the winery, has unique soil and climate characteristics that set it apart from all others, offering consistent quality.

**VINTAGE** 2016

**APPELLATION** DOCG

**GRAPE VARIETIES** 100% Sangiovese. Spurred Cordon

**PRODUCTION AREA** Vigna di Piero spans 1.95 hectares and is located just a few hundred meters from the winery (410 m MSL). Exposition: South-southeast. The grapes are carefully selected separately to create this wine.

**SOIL** Clay-rich soil with Galestro marl and abundant mineral components.

**PRODUCTION TECHNIQUE** Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). The wine ages for at least 24 months in 500-liter French oak tonneaux and rests in the bottle for several months before release.

**DESCRIPTION** Intense red color with a complex, fresh aroma, rich in notes of ripe red fruits such as plum, blackberry, and raspberry, complemented by aging spices like chocolate, tobacco, and licorice. On the palate, it is powerful and vibrant, with excellent balance and smoothness, finishing with sweet, elegant tannins.

**FOOD PAIRINGS AND SERVICE** This wine pairs particularly well with red meat, game, cold cuts, and wild boar ragù. Recommended serving temperature: 18°C.

**FORMAT** 0,75 lt. - 1,5 lt.

**ALCOHOL** 14,5%

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