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%

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