TALENTI
MONTALCINO

POGGIO FARNESE ROSSO

Sangiovese (approximately 80%) and Petit Verdot, grown in the southern hills of Montalcino (220 m MSL).

VINTAGE 2025

APPELLATION IGT

GRAPE VARIETIES Sangiovese (approximately 80%) and Petit Verdot, grown using the spurred cordon method in 20-year-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 Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Only Sangiovese is aged for a few months in oak barrels, then blended with Petit Verdot and rested in bottle before release.

DESCRIPTION
Ruby red in color with violet highlights. Intense aroma with notes of ripe fruits such as cherries, prunes, and blackberries. Smooth and full-bodied on the palate, with good structure and well-balanced tannins.

FOOD PAIRINGS AND SERVICE An ideal pairing with cold cuts, pasta dishes, and delicate meats. Recommended serving temperature: 18°C.

FORMAT 0,75 lt.

ALCOHOL 13%

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