



**TALENTI**

MONTALCINO



## TOSCANA ROSSO

Sangiovese (80% approximately) and petit verdot located in the southern hills of Montalcino (220 m MSL).

**VINTAGE** 2023

**APPELLATION** IGT

**GRAPE VARIETIES** Sangiovese (80% approximately) and petit verdot; spurred cordon in 20 years old vineyards.

**PRODUCTION AREA** Estate vineyards in the southern hills of Montalcino (220 m MSL).

**SOIL** Brown soil with clay-loam texture and presence of limestone plates and rounded skeleton.

**PRODUCTION TECHNIQUE** Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Only sangiovese aged for a few months in oak barrels, then assembled with petit verdot and rested in bottle before release.

### DESCRIPTION

Ruby red in colour with violet highlights. Intense aroma with notes of ripe fruit like cherries, prunes and blackberries. Smooth and full in the mouth with a good structure and nicely balanced tannins.

**FOOD PAIRINGS AND SERVICE** Ideal pairing with cold cuts, first courses and delicate meats. Recommended service temperature: 18°C

**FORMAT** 0,75 lt.

**ALCOHOL** 13,5%