



TALENTI BRUNELLO DI MONTALCINO



In the early 1950's, founder Pierluigi Talenti fell in love with the property and grounds that today comprise Azienda Agricola Talenti's 40 hectares in Brunello di Montalcino. It took him until 1980 to purchase the property and begin his journey as winemaker, a journey that his son Riccardo now carries on. This Brunello di Montalcino is the heart of the Talenti winery.

Region: Brunello di Montalcino docg

Grape Varietal(s): 100% Sangiovese Grosso

Terroir: Riccardo Talenti's vineyards are located in the south west of Montalcino on the South Eastern hillside. The soil composition has middle density and is composed of rock fragments and clay.

Vinification: Grapes are harvested, selected, de-stemmed and fermented before they are macerated for a minimum of twenty to twenty-five days. The wine is then aged at least of thirty months in casks of French oak and small to medium barrels of Slovenian oak. The wine is aged in bottles for a minimum of six to twelve months before being released.

Tasting Notes: Ruby red in color, this Brunello di Montalcino is clean and elegant with an intense and complex bouquet. The wine is rich in scents of dark fruit along with spicy notes of tobacco, chocolate, and leather. The wine is warm with soft tannins that give it excellent structure and a feminine finish with considerable aging capacity.

Vintages Available: 2007 (current); 2008 Presale Available September 13

Available Sizes: 750ml, 1.5L

Alcohol Content: 14%

Item Number: HP4500701

Scores: 2007: ST/93; JS/93; WE/90; WA/94 2008: WS/93



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