



TALENTI RISPOLLO ROSSO



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 a winemaker, a journey that his grandson Riccardo now carries on. The Talenti Rispollo Rosso is grown and harvested in the southernmost region of the estate.

Region: Toscana IGT

Grape Varietal(s): 40% Cabernet Sauvignon, 30% Merlot and 30% Petit Verdot

Terroir: The Talenti vineyards are located in the southwest region of Montalcino on the South Eastern hillside. The soil composition has middle density and is composed of a sandy topsoil with calcareous stones.

Vinification: After the grapes are harvested, maceration and fermentation take place for 20-25 days in stainless steel tanks. The wine is aged in tank as well and continues to mature in bottle for 4 months prior to its release.

Tasting Notes: Ruby red in color, Talenti's Rispollo has a bouquet of ripe cherries, red berries and white pepper on the nose. The wine is warm, soft and full on the palate, with well structured and velvety tannins.

Vintages Available: 2012

Available Sizes: 750ml

Alcohol Content: 13.5%

Item Number: HP4541201



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