



TALENTI TREFOLO TOSCANA IGT



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 Trefolo is grown and harvested in the southernmost region of the estate.

Region: Toscana IGT

Grape Varietal(s): 60% Sangiovese, 40% Syrah and Canaiolo

Terroir: The Talenti vineyards are located in the southwest region of Montalcino on the South-Eastern hillside. The topsoil is composed of clay and limestone with round calcareous rocks.

Vinification: The varieties are vinified separately. The Sangiovese grapes undergo maceration and fermentation in temperature-controlled stainless steel tanks for 20-25 days at 20-26°C. The Syrah and Canaiolo will undergo a cold pre-fermentation maceration for 2-3 days. The wine is aged for 8 months in French oak barrels and then for at least 4 months in bottle prior to release.

Tasting Notes: Ruby red in color, Talenti's Trefolo 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: 2011

Available Sizes: 750ml

Alcohol Content: 14%

Item Number: HP4531101



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