

TALENTI

Brunello di Montalcino 2017

\$105.99*

* Suggested retail price



	Product code	154500
	Format	6x750ml
	Listing type	Specialty
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Brunello di Montalcino
	Varietal(s)	Sangiovese 100 %
	Colour	Red
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

Located south of the village of Montalcino, Talenti has been churning out some of the best value Brunello and Rosso in the region for over 3 decades. Antonio Galloni has commended the estate on striking "a gorgeous balance in a style that combines elements of modern and traditional styles."

TASTING NOTES

An intense deep ruby hue with garnet highlights, accentuated by an ample, slightly spicy bouquet on the nose. Delectable and rounded, smooth and velvety on the palate, with sweet, elegant tannins.

PRODUCTION NOTES

A selection of 100% sangiovese grapes grown in estate-owned vineyards located on the south-easterly and south-westerly slopes of Montalcino, at an altitude from 250 to 400 m MSL. The soils are made up of sandy loam, with clay and Galestro marl. The wine ages in 500-litre French oak tonneaux and 15/25-HI Slavonian oak barrels for at least 24 months, followed by a period of ageing in bottle.



- 96 Points -
GardiniNotes.com

- 94 Points -
International Wine Report

- 93 Points -
James Suckling

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