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TALENTO

Denomination: Sannio Aglianico DOC

Variety: Aglianico (100%) Area: Solopaca (BN)- Italy Grape yield: 5000 kilos/hectare

Training system: double guyot 5400 plants/hectare

Harvest: hand picking in mid October and "green harvest" at the

end of July

Vinification: berries manual selection, controlled temperature long maceration in 5 tons Allier oak casks. Manual remontage 3

times a day. No pressing.

Ageing: at least 24 months in bottle, following 24 months in

french oak barrique

Colour: dark violet with brownish red nuance

Nose: elegant, persistent and complex. Small wild berries, spicy black pepper flavor, completed by mineral and black chocolate

notes.

Alcohol: 14,5%

Taste: structured, strong, elegant and long lasting tannins Service: oxygenate at least one hour before serving at 16°-18°

C.

Bottles produced per year: 3.000

