



TALENTO

Variety: Aglianico 100%

Vineyard location: town of Solopaca, Sheet 12, parcel 122

Altitude: around 250 msl

Exposure: east / west

Soil: volcanic clay

Grape yield: 60 ql/ht

Training system: single *guyot* 5000 plants/hectare

Harvest: hand picking in mid October. Green harvest in July

Vinification: handmade berries selection, controlled temperature fermentation in 55 hl Allier oak casks with daily pumping over skins. Indigenous yeasts and no pressing. Malolactic fermentation

Maturation: 24 months in French oak *tonneaux*

Fining: bottle for minimum 24 months

Aging: up to 15 years

Colour: dark ruby red with violet reflex

Nose: violet, plums and spicy undergrowth

Flavor: soft tannins, leather notes, liquorice and chocolate

Serving temperature: 60° - 65° F

Annual production: 3.000 bottles

Cork: DIAM 10

