



## TALOSA PIETROSE IGT

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Family-owned since 1972, Fattoria della Talosa was one of the first wineries in the historic Montepulciano to raise the profile of the Vino Nobile di Montepulciano appellation to what is now one of the most highly regarded areas of Tuscany, with a reputation for top-quality red wines. Talosa is located in one of the best production areas of Montepulciano called "Pietrose". The medium-textured soils are of Pliocene origin; with volcanic soils and clay sands characterizing this exceptional zone which is

capable of producing great wines. The vines are hand-harvested to ensure only the best fruit is used. The main barrel ageing cellar dates back to the 16th century and is in the old town centre of Montepulciano, in an underground area between two of the oldest buildings in the city: Palazzo Tarugi and Palazzo Sinatti. A natural temperature of 14 degrees c and 60-70% humidity create the perfect environment for the gentle ageing of wine. Their supertuscan Pietrose is a single vineyard Merlot, grown on a low-yielding southwest facing vineyard at 400 m above sea level. After a careful selection of grapes, the fermentation is for 20 days at controlled temperatures in conical stainless steel. Following malolactic fermentation in stainless steel and oak, maturation is for 2 years in the new oak tonneaux, big barrels and stainless steel.

The finished wine continues to be aged in bottle for several years before release An exceptional red which immediately belongs in the upper echelons of Italian Merlot. A brooding nose of black cherry, sloe and hints of lilac and smoked meats. The palate is dense and powerful with exceptional concentration and muscular tannins rolling out on the never-ending finish, balanced by a typically Italian hit of amaro to keep things fresh

