



TALOSA NOBILE DI MONTEPULCIANO ALBORETO

£26.50

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SKU: ITTAVNA19

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Family-owned since 1972, Fattoria della Talosa was one of the first wineries in 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.

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.

After fermentation at controlled temperatures for 15 days in stainless steel, the wine rests on the fine lees for malolactic fermentation in a combination of large and small oak barrels where it then ages for 2 years before release.

Grape: 100% Sangiovese.

Tasting Note: Seductive aromas of dark cherry as well as notes of liquorice and leather. Powerful, balanced and rich with a long, satisfying complex finish.

Food Match: Ideal with roast lamb or braised Iberico pork cheeks.

Farming Practices: Contains Sulfites.

Closure: Natural Cork.

