



TALOSA ROSSO DI MONTEPULCIANO

£17.50

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SKU: ITTARM

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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 and clay sands characterizing this exceptional zone which is

capable of producing great wines.

The grapes are destemmed and gently pressed. After fermentation at controlled temperatures for 10 days in stainless steel, the wine rests on the fine lees for malolactic fermentation. The Rosso is aged in oak barrels for 4 months before release.

Grape: 85% Sangiovese, 15% Merlot & Canaiolo

Tasting Note: This juicy medium-bodied red displays notes of blueberries and wild strawberries. Elegant tannins with a supple fruity finish make this a great all-rounder.

Food Match: Ideal with charcuterie and pasta amatriciana.

Farming Practices: Contains Sulfites.

Closure: Composite cork.

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