



## TALOSA NOBILE DI MONTEPULCIANO RISERVA

£36.50

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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.

After a long 20 day fermentation the wine undergoes malolactic fermentation and 36 month ageing in a mixture of new and old Slavonian oak barrels. The wine is finally released after a further 6 months of bottle ageing.

**Grape:** 100% Sangiovese

**Tasting Note:** Perfumed black cherry and damson aromas with hints of exotic spice, mushrooms and roasted game alongside velvety tannins and a long, complex finish; this is a top-quality Tuscan red.

**Food Match:** Ideal with roasted pigeon or rare Chateaubriand.

**Farming Practices:** Contains Sulfites.

**Closure:** Natural Cork.

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