

Montepulciano d'Abruzzo DOC Moda' Talamonti

TALAMONTI

The Producer:

There is always an initial confusion between the Montepulciano the grape and Montepulciano the Tuscan town. This is the grape. Although it has given its name to the major DOC for the region of Abruzzo the Montepulciano grape is cultivated extensively throughout the southern half of Italy and features in many blends. Montepulciano is a late maturing grape and prefers the warmth and sun of the south. Talamonti is a relatively new winery founded in 2001 by the Di Tonno family. Aer many years as grape growers they decided to make their own wines.

The Wine:

Grape(s): 100% Montepulciano
Area: Vineyards located near the village of Loreto Aprutino inland from the city of Pescara.
Vine per ha: 2,500
Age of the vines: 8-13 years old. Training system: Tendone Yield:75hl/ha
Harvest: Mid October for about 10 days
Vinification: A 10 day temperature controlled fermentation on the skins in stainless steel vats at between 25 and 27OC. There is also a full malolactic fermentation.
Ageing: Aged for 6 months in French oak casks of 34hl.

Tasting Notes:

- A chunky, chewy red with lashings of dense fruit, backed up by full, but so tannins and a long finish.
- The Abruzzo region on Italy's Adriatic coast has with its Montepulciano grape variety the potential for creating one of Italy's great wines. A chunky, chewy red with lashings of dense fruit, backed up by full, but so tannins and a long finish.

Code: 2050
ABV: 14%
Pack: 6*75cl
Vegan: Yes
Vegeterian: Yes
Closure: Screwcap
Awards: 2022 - IWSC BRONZE,
DWWA 2023 - BRONZE

