

Montepulciano d'Abruzzo DOC Tre Saggi 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 with only moderate acidity, but with longer maceration the resultant tannins can lead to excellently structured, complex wines. Tre Saggi means Three Wise Men and was named after a fresco in the church of Santa Maria in Piano next to the Talamonti vineyards. The background writing on the label is graffiti from the church.

The Wine:

Grape(s): 100% Montepulciano
Area: Select vineyards located near the village of Loreto Aprutino inland from the city of Pescara.
Av. age vines: Between 15 and 25 years old
Vine density: Between 4,500 and 2,500 per ha.
Training System: Cordone speronato and Tendone
Yield: 55-70 hl/ha.
Vinification: 12-15 day temperature controlled fermentation follows a maceration in stainless steel vats between 26 and 29°C. There is also full malolactic fermentation.
Ageing: Aged for 12 months in French oak barrels of 300lt.

Tasting Notes:

- A bit of a beast of a wine; lashings of dense fruit, backed up by full, but soft tannins and a long finish.
- The Abruzzo region on Italy's Adriatic coast has with its Montepulciano grape variety the potential for one of Italy's great wines. A bit of a beast of a wine; lashings of dense fruit, backed up by full but soft tannins and a long finish.

Code: 2052
ABV: 13%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork
Awards: 2022 - IWSC BRONZE,
DWWA 2023 Silver 90pts

