



TALOSA VIN SANTO DI MONTEPULCIANO

£44.00

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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.

Grapes are harvested in late September and then dried on racks until March of the following year. After a gentle pressing, this wine then is aged for 20 years in small casks.

Grape: Trebbiano, Malvasia & Grechetto

Tasting Note: This wine is only made in tiny quantities. It displays walnut and raisin aromas alongside toffee and marmalade notes, accented with hints of cinnamon and coffee that evolve in the glass. This is a really special, unique wine.

Food Match: Ideal with blue cheese or sticky toffee pudding, or just enjoyed on its own.

Farming Practices: Contains Sulfites

Closure: Natural Cork

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