

# TALAMONTI

## TRE SAGGI-MONTEPULCIANO D'ABRUZZO DOC RISERVA

The name "Tre Saggi" means three wise men and is a reflection of Talamonti's commitment to its bond with this land. The Tre Saggi are the three patriarchs - Abraham, Isaac and Jacob - depicted in a fresco named "Giudizio Particolare", which is considered a masterpiece of Abruzzo art. An exquisite deep ruby in colour with purple highlights, Tre Saggi is regal, velvety and warm with infinite nuances. This is a wine that expresses an array of aromas and bold flavours: blackberries, sour cherries and toasty notes of hazelnut or coffee, enhanced by a hint of vanilla from its lengthy ageing in small French oak barrels.

### 2022 VINTAGE

**Variety:** Montepulciano 100%

**Production method:** made exclusively from Montepulciano grapes manually harvested in our vineyards. De-stemming is followed by alcoholic fermentation for 14 days using selected yeasts. During this period the wine is oxygenated by means of racking and délestage. When fermentation is complete, the wine moves to malolactic fermentation in French oak barrels; ageing continues in new medium-to-heavy toasted French barrels of 300 litres, for 12 months. It is aged in the bottle for a minimum of 12 months.

**Harvest:** the 2022 harvest, like that of 2021, was characterized by a severe drought in the Spring, but unlike 2021, the autumn experienced greater rainfall so that the water stress of the previous year did not occur. In fact, the 20% drop in harvested grapes in 2021 did not occur, and production returned to its usual level in quantitative terms. However, the lack of rainfall during the flowering period affected the fruit set, resulting in sparser bunches. The greater water reserves in the soil combined with the heavier rainfall in the Fall also allowed for greater leaf production, so grapes did not have any sunburn on the vine, resulting of excellent quality. The quality of Montepulciano was particularly influenced by extreme thermal variations of the year: the pergola-trained vineyards have produced more balanced grapes, with richer colors and sweeter structures.

### TECHNICAL DATA

**Alcohol:** 14% vol. | **pH:** 3.56 | **Total acidity:** 5.5 g/L | **Residual sugar:** 0.8 g/L



### ITALY



**Production area:** Italy, Abruzzo, Loreto Aprutino  
**Vineyard Planting Year:** 1995-2002  
**Altitude:** 300 meters above sea level  
**Yield per hectare:** 12.000 Kg/ha  
**Vineyard size:** 5 ha  
**Growing system:** Overhead trellis  
**Exposure:** South-east

**Climate:** Our vines grow in an area whose climate is widely influenced by its location between the Majella and Gran Sasso massifs and the Adriatic Sea. The average annual temperature is around 15°C, with peaks of 35°C in summer and lows of -2°C in winter. Precipitation is estimated at approximately 700 mm per year. In winter, albeit mitigated by the nearby Adriatic, cold currents from the Balkans can drastically lower temperatures and bring heavy snow.

**Production:** 50.000 bottles



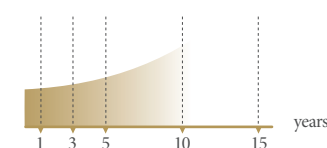
Grape production is 12.000 kg and 85 hectolitres per hectare, 7.500 grammes per plant, with 1 plant giving 7 bottles.

**Processes:** subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

**Soil structure:** highly calcareous



**Ageing potential:** 6-10 years



**Recommended pairings:**

- roast meat
- game
- mature cheese

**Recommended wine serving temperature:** 18°C