



www.vinitipiciar.it
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Region:
Tuscany

Territory:
Hills in the area of Arezzo, located at an altitude of 300 meters above sea level

History:
In our territories, from the time of Etruscans, was well known and practiced the art of making red wines. Talpona was the name of a red wine made by Etruscans and Romans in the lands of ancient Etruria, rich in history and traditions

Harvest:
Manual, with careful selection of grapes

Grapes:
Sangiovese 80%, Canaiolo 10%, Merlot 5%, Cabernet 5%

Vinification:
With prolonged maceration of crushed grapes - Metodo Ganimede, tight temperature control of fermentation

Alcohol % volume:
12,5

Sugar ‰:
2 - 3

Total acidity ‰:
5,2 - 5,5

Visual:
Brilliant clarity, bright ruby red, tending to garnet with aging

Smell:
Smell intensely vinous, with hints of violets, enhances its finesse with the maturation

Taste:
Dry, fruity, slightly tannic, with good structure, overall balanced and harmonious

Italian gastronomy:
robust and valuable wine, good for many occasions, a perfect blend with roasted white meats, grilled meats, all red meats, roast games, as well as medium-aged cheeses

Recommended temperature:
18 - 20 C°