

TALAMONTI





KUDOS

Rosso
Abruzzo DOC

REVIEWS & ACCOLADES



JAMES SUCKLING.COM



AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Abruzzo DOC area.

GRAPE VARIETIES

Montepulciano d'Abruzzo (80%), Merlot (20%).

SOIL

Deep, calcareous, stony, well structured and drained. Altitude: 350 meters above sea level.

VINIFICATION

The two varieties are hand harvested separately in early October for best ripening and vinified separately with 15-22 days of maceration. Subsequently the wines are individually aged in 300 - liter French barriques (Tronçais and Allier) for 12 months. At this point the wines are blended and further aged for 12 months in 300 liter French barriques and 12 months of bottle rest follow to end the cycle.

FLAVORS

Intensely deep ruby red color with violet reflections. Complex fresh berry character with notes of cherries, blueberries and currants, further integrated by the elegant oak spices hinting of coffee and vanilla. Rich fruit, great concentration, complex, with diverse layers of supple tannins. A powerful wine of great elegant stature.

TOTAL PRODUCTION 13.000 bottles

Drinkable today, Kudos will age well for the next 10 years. Perfect with rack of lamb, flavorful braised meat, or game. Serving temperature: 18°C.

TALAMONTI