

Three wise men and is a reflection of Talamonti's com-  
and. The Tre Saggi are the three patriarchs, Abraham,  
a fresco named "Giustizia Particolare", which is a

work of art. The fresco  
by Dante Alighieri  
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The famous fresco in  
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the "Particolare", which  
is an incredible journey  
Divine Love. At the  
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the Talamonti vineyard-estate  
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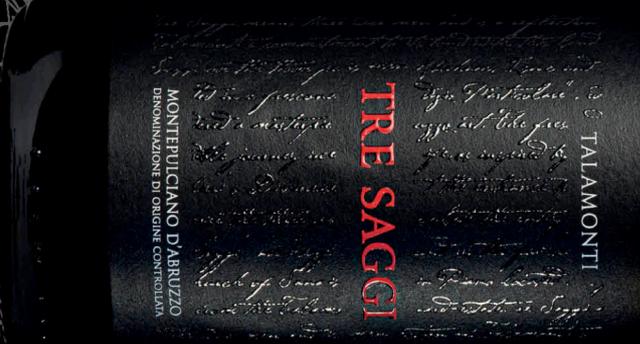
the reflection of

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the reflection of

## TALAMONTI



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## TRE SAGGI

Montepulciano  
d'Abruzzo DOC

### COMENTARIOS PRENSA



### AREA DE PRODUCCION

Viñedos seleccionados localizados cerca del pueblo de Loreto Aprutino en el área del Montepulciano d'Abruzzo.

### VARIEDAD DE UVAS

Montepulciano d'Abruzzo (100%).

### TIPOLOGIA DE TERRENO

Pedregoso, calcáreo, bien estructurado e irrigado. Altitud 300 metros sobre el nivel del mar.

### VINIFICACION

La uva es seleccionada y vendimiada a mano en la mitad de octubre. La fermentación alcohólica ocurre a contacto con las pieles con levadura seleccionada por 14 días con periódicas bombeadas. La fermentación maloláctica sigue dentro de barricas de roble francés de 300lt. (Alleir and troncais). El vino es añejado por doce meses en barricas de roble francés de 300lt. El ciclo termina con un reposo en botellas por otros 12 meses.

### AROMA

Color rojo rubio intenso con reflejos violetos. Carácter complejo con notas de bayas fraccionadas con la elegancia de las especias del roble. Grosella, cereza integrada con avellana y café.

PRODUCCION TOTAL 50.000 botellas

Bebible desde hoy, el vino Tre Saggi envieja bien por otros 7 años. Es perfecto con carnes rojas, caza, y quesos maduros hechos con leche de ovejas (Pecorino). Temperatura ideal para servir: 18°C.

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