

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
patriarchs regula-
The famous fresco
four km from
and is a reflection
Saggi means the
with the La-
Jacob, depicted
masterpiece of.
He, as inspired
raise the three
figures found in
cated only four
wise men and is a
Tre Saggi means
cent to its bond in
Isaac and Jacob,
is considered a master-
in the afterlife, as
ince tower to Paradise
" are key figures
aria in Piana, located
is three wise men and
this land. The Tre Si-
ted in a fresco named
of art. The fresco
sired by Dante Alighieri
three patriarchs regula-
nd in the famous fresco
only four km from the Talamonti vineyard-estate
e men and is a reflection of Talamonti's commu-
Tre Saggi means three wise men and is a reflection

Montepulciano D'Abruzzo
DENOMINAZIONE DI ORIGINE CONTROLLATA

TRE SAGGI

TALAMONTI

TALAMONTI

is a journey in the
of the entire
The Tre Saggi
Santa Maria
and estate. The
commitment to
reflection of the
the three patri-
Giustizia Partic-
to depict an im-
Divine Love
is a reflection of
in the church
Talamonti's com-
ment's com-
It is a reflection
of the Saggi.
is named
work of art. The
Dante Alighieri
patriarchs regula-
The famous fresco is
four km from the vi-
lection of Talamonti.
The three patriarchs, of
the Particolare", which
is an incredible journey
of the Divine Comedy.
of the Divine Comedy.
of souls. The
entry of the church of Santa
only four km from the Talamonti vineyard-estate
e men and is a reflection of Talamonti's commu-
Tre Saggi means three wise men and is a reflection



TRE SAGGI

Montepulciano
d'Abruzzo DOC

「プレスレビュー及び受賞歴」



生産地域

グランサッソ山塊の傾斜地、モンテプルチャーノ・ダブルツォの生産地域に位置する、ロレート・アブルティーノの厳選されたブドウ畑。

品種

モンテプルチャーノ・ダブルツォ(100%)

土壌

粘土質、概して石灰質の土壌。海拔 300メートル

生産技術

グランサッソの麓、アブルツォの丘陵地帯の中心に広がる 45 ヘクタールのブドウ畑・タラモンティ。こちらで 10 月中旬に厳選して手摘みしたモンテプルチャーノのみを使用しています。除梗・破碎の後、14 日間アルコール発酵させます。続いてフレンチオーク樽(アリエ・トロンセ産)でマロラティック発酵させます。容量 300L のフレンチバリック樽で 12 ヶ月間熟成後、更に 12 ヶ月間瓶内熟成させます。

ワインの特徴

すみれ色を帯びた濃いルビー色。赤系果実やスミノミザクラの実の香り、そして仄かなスパイス香が香りの特徴です。口を含むと、ブラックベリー、スミノミザクラの実、そしてローストナッツやコーヒーの独特な味わいが広がります。

生産本数 50,000 本

6~10年の保存が可能です。肉のロースト、ジビエ、熟成したチーズとの相性が抜群です。

供出温度：18°C

TALAMONTI