



- **Winery Location:** Pian di Conte, Sant'Angelo in Colle, Montalcino
- **Grape(s):** 100% Sangiovese
- **Designation:** Brunello di Montalcino DOCG
- **Vineyard Sources:** Vigna di Piero, Colombaio, Quercione, and other estate parcels
- **Vineyard Size:** Part of 22 total hectares; altitudes between 300–420 m; south-east/south-west
- **Age of Vines:** Average 15–30 years
- **Soil:** Sandy topsoil with clay and friable stones
- **Skin Maceration Time:** 15 days
- **Fermentation & Aging:** Stainless steel fermentation; aged in new and old large and medium Slavonian oak and French tonneaux + bottle aged per DOCG rules for 3 years total
- **Annual Production:** Approx. 45,000 bottles

Additional Technical Information:

Sulfites (ppm) – Contains sulfites

Filtration agents? Light filtration before bottling

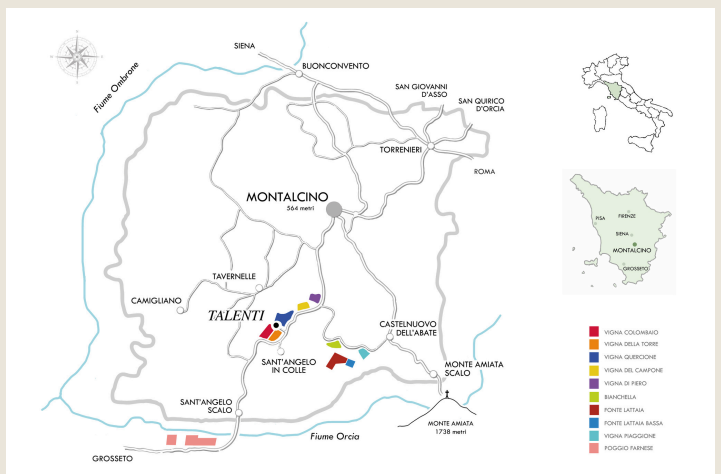
Stabilization agents? Cold stabilization

Yeast utilized – Selected yeast

Organic/Biodynamic? Sustainable viticulture

ABOUT THE PRODUCER

Talenti is a third-generation family estate located in Sant'Angelo in Colle, in the southern sector of the Montalcino appellation. Founded in the 1950s by Pierluigi Talenti—one of the early visionaries of Brunello—the estate has grown into a benchmark for terroir-driven, classically styled wines. Today, his grandson Riccardo carries the legacy forward with a thoughtful balance of tradition and innovation, focusing on clonal research and parcel-specific vinification to highlight the diversity of their eleven distinct vineyard sites across the rolling hills of Montalcino.





- **Winery Location:** Pian di Conte, Sant'Angelo in Colle, Montalcino
- **Name of Wine:** Brunello di Montalcino Riserva "Piero" DOCG
- **Grape(s):** 100% Sangiovese
- **Designation:** Brunello di Montalcino DOCG (Riserva)
- **Vineyard Sources:** Single-vineyard "Vigna di Piero"
- **Vineyard Size:** 1.5 hectares, approx. 400 m; south-east
- **Age of Vines:** Around 21 years
- **Soil:** Clay-rich soil with galestro marl and mineral components
- **Skin Maceration Time:** 25–30 days
- **Fermentation & Aging:** Fermented in stainless steel tanks, aged in new and old medium sized barrels + bottle aging for 2 years total
- **Annual Production:** Approx. 3,000–4,000 bottles

Additional Technical Information:

Sulfites (ppm) – Contains sulfites

Filtration agents? Light filtration only

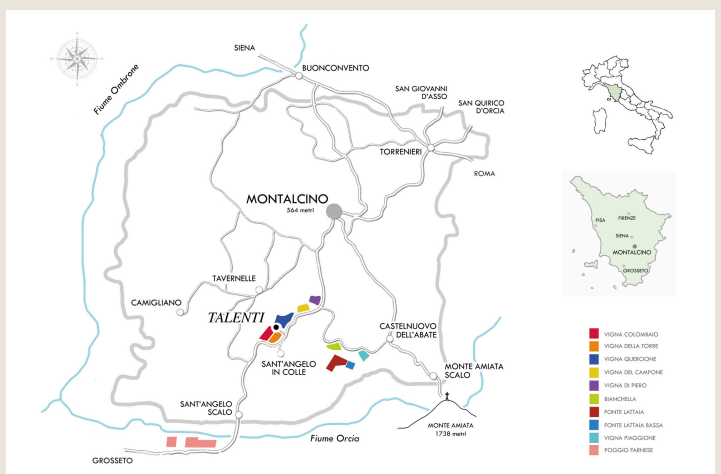
Stabilization agents? Cold stabilization

Yeast utilized – Selected yeasts

Organic/Biodynamic? Sustainable viticulture

ABOUT THE PRODUCER

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TALENTI

Brunello di Montalcino “Pian di Conte” Riserva DOCG



- **Winery Location:** Pian di Conte, Sant’Angelo in Colle, Montalcino
- **Name of Wine:** Brunello di Montalcino Riserva “Pian di Conte” DOCG
- **Grape(s):** 100% Sangiovese
- **Designation:** Brunello di Montalcino DOCG (Riserva)
- **Vineyard Sources:** Vigna di Piero and other top estate plots
- **Vineyard Size:** 400–452 m; south-west
- **Age of Vines:** 15–45 years
- **Soil:** Sandy topsoil with clay, galestro and marl
- **Skin Maceration Time:** 15 days
- **Fermentation & Aging:** Stainless steel fermentation; aged in new and old large and medium Slavonian oak and French tonneaux + bottle aged per DOCG rules for 3 years total
- **Annual Production:** Approx. 6,000 bottles

Additional Technical Information:

Sulfites (ppm) – Contains sulfites

Filtration agents? Light filtration

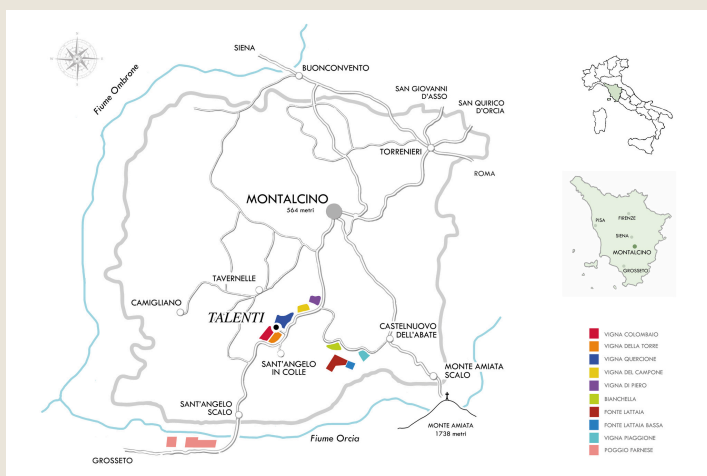
Stabilization agents? Cold stabilization

Yeast utilized – Selected yeast

Organic/Biodynamic? Sustainable practices

ABOUT THE PRODUCER

Talenti is a third-generation family estate located in Sant’Angelo in Colle, in the southern sector of the Montalcino appellation. Founded in the 1950s by Pierluigi Talenti—one of the early visionaries of Brunello—the estate has grown into a benchmark for terroir-driven, classically styled wines. Today, his grandson Riccardo carries the legacy forward with a thoughtful balance of tradition and innovation, focusing on clonal research and parcel-specific vinification to highlight the diversity of their eleven distinct vineyard sites across the rolling hills of Montalcino.





- **Winery Location:** Pian di Conte, Sant'Angelo in Colle, Montalcino
- **Name of Wine:** Rosso di Montalcino DOC
- **Grape(s):** 100% Sangiovese
- **Designation:** Rosso di Montalcino DOC
- **Vineyard Sources:** Vigna di Piero and other top estate plots
- **Vineyard Size:** 300–420 m; south-east/south-west
- **Age of Vines:** 15–30 years
- **Soil:** Sandy topsoil with clay and friable stones
- **Skin Maceration Time:** 15 days
- **Fermentation & Aging:** Stainless steel fermentation; aged in new and old large and medium barrels + bottle aged per DOC rules for 10 months total
- **Annual Production:** Approx.

Additional Technical Information:

Sulfites (ppm) – Contains sulfites

Filtration agents? Light filtration

Stabilization agents? Cold stabilization

Yeast utilized – Selected yeast

Organic/Biodynamic? Sustainable practices

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