



## TALENTO ROSÉ Lombardia, Italy



**12.5%**  
ALC/VOL

**750mL**  
BOTTLE SIZE

### Appellation

Lombardia

### Vinification

The grapes prematurely harvested and softly pressed to maintain a higher level of acidity to allow wine to cope with the long period of processing.

### Fermentation

The mass, transferred to the steel tanks to begin the first fermentation at controlled temperatures between 18 and 22 °. In the Spring, it starts with the tirage and delicate phase of sparkling and refining of the wine that, when already bottled, is put at rest in piles kept in the dark of the cellar rooms. The constant temperature of 11-12° C favors the slow work of selected yeasts, processing residues of sugar into alcohol and natural carbon dioxide: the perlage. After at least 3 years spent on the yeasts the "Peri MB" Talento sparkling wine is ready.

### Tasting notes

Color: clear, soft pink, very fine perlage, persistent and abundant, almost creamy thanks to its rich structure and long processing.

Nose: elegant, fruity, extreme subtle and hints of wild strawberries, currant and grape stems. Vivid and full bouquet, rich, harmonious, persistent, with a characteristic perfume of bread crust thanks to the usage of selected yeasts.

### Serving recommendation

Serve at 7°C.

Palate: elegant and velvety with refined character that is typical of Pinot Nero; highlighted and enhanced by a delicate note of spices, sweet almonds and yeast. All of these components contribute to the wine's notable harmony and persistence.

### Food pairings

Ideal as an aperitif but also with entrées, salmo, vegetables, fried foods and Italian-style pizza.



75% Pinot  
Noir, 25%  
Chardonnay



Fermented in  
Stainless Steel  
Tanks



Not Aged in Oak



Aged 3  
years