

Talé

Vintage

2016 - 2017

Type

Alicante Terre Siciliane

Grapes

Grenache (Alicante)

Bottles produced

2.000 / 3.500

Production area

Pantelleria
Montagnole Estate

Growing method

Low-growing Pantellerian bush vines

Terrain

Volcanic

Winemaking

Carefully selected and hand-picked grapes are destemmed and gently pressed. Fermentation takes place in stainless steel at controlled temperature, during which periodic pumping over and stages are carried out to allow the extraction of noble compounds from the peel. The aging, lasting 10-12 months, continues in French oak barrels.

Alcoholic content

14,5% vol.

Serving temperature

16° - 18° C

Packaging

750 ml bottles, 6 per box

