

TALOSA VINO NOBILE 'FILAI LUNGHI'

'SAN-JO-VAY-ZAY'



91 POINTS
JAMES SUCKLING

Red Wine | Sangiovese | Tuscany, Italy | DOCG

Vino Nobile di Montepulciano - Noble Wine of Montepulciano (a picturesque medieval hilltop town in southeast Tuscany) has a rich history with being claimed the perfect wine by the cellarmaster of Pope Paul III in 1549 and in 1685 Francesco Redi in his 'Bacchus in Toscana' called it the king of wines. Filai Lunghi is Talosa's single vineyard expression of Vino Nobile using only the best grapes.

This wine matures for 2 years in the new oak and stainless steel. Sangiovese is a sensitive variety that easily adapts to its surroundings producing different tasting wines, but always maintains cherry notes and high acidity. It is a food friendly wine and pairs very well with tomato dishes, herbs, vegetables, pizza, sausage, rich roasted meats, and hard cheeses.

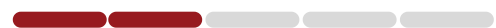
Since 1972 the estate has been owned by the family of Angel Jacorossi. It was one of the first wineries in Montepulciano to undertake the Vino Nobile di Montepulciano appellation to the heights of Tuscan and Italian winemaking. The wine is aged in a cellar that is located under the old town center of Montepulciano between two of the oldest buildings in the city: Palazzo Tarugi and Palazzo Sinatti. This cellar dates back to the 16th century. The brick passageways contain a series of vaults where the barrels are placed.



FLAVORS

CHERRY-RASPBERRY-OREGANO-
ESPRESSO

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



45 minutes



Room Temp



Now - 2031