

# Aternum Trebbianco d'Abruzzo DOC Talamonti

# TAN & NS

WINE IMPORTERS



## Story of the wine:

Founded in 2001 by the Redmont-Di Tonno family, Talamonti has become one of the leading modern estates of Abruzzo, with 45 hectares of vineyards surrounding the winery in Loreto Aprutino. Situated at 300 metres above sea level in the Tavo Valley, the estate benefits from a unique position between the Apennine Mountains and the Adriatic Sea, creating a climate that combines warm Mediterranean influences with cooling mountain air. The area's calcareous soils, biodiversity and long viticultural history provide ideal conditions for expressing Abruzzo's indigenous varieties.

Aternum represents Talamonti's interpretation of premium Trebbianco d'Abruzzo, sourced from select hillside vineyards around Loreto Aprutino. Through careful vineyard selection, partial barrel ageing and extended lees contact, the wine highlights the variety's ability to combine freshness, texture and longevity. The result is a refined expression of Trebbianco that balances varietal purity with complexity and structure.

## Varietals:

100% Trebbianco Abruzzese

## Area:

Trebbianco d'Abruzzo DOC, Loreto Aprutino, Abruzzo, Italy

## Vinification:

Hand-harvested in mid-September. Following cold maceration and gentle pressing, fermentation takes place in stainless steel at 16-18°C for 12 days. Aged for seven months in 70% stainless steel and 30% French oak barrels with regular bâtonnage before bottling.

## Description for Wine List:

Golden straw in colour with aromas of apple, citrus and subtle oak spice. The palate is textured and layered, combining ripe orchard fruit, bright acidity and delicate savoury complexity, finishing fresh, elegant and persistent.



just  
vegan

# Tre Saggi Montepulciano d'Abruzzo DOC Talamonti

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## Story of the wine:

Founded in 2001 by the Redmont-Di Tonno family, Talamonti is located in Loreto Aprutino, one of Abruzzo's most respected wine-growing areas. The estate's vineyards sit at 300 metres altitude on well-drained calcareous soils, benefiting from the combined influence of the nearby Adriatic Sea and the Apennine Mountains. This distinctive environment provides long ripening periods, preserving freshness while allowing full phenolic maturity in Abruzzo's flagship red grape, Montepulciano.

Tre Saggi is Talamonti's benchmark Montepulciano d'Abruzzo Riserva, produced from selected estate vineyards and crafted to showcase the depth and ageing potential of the variety. Extended maturation in French oak and bottle ageing add complexity without overwhelming the fruit. The wine reflects the estate's philosophy of combining modern precision with a profound respect for terroir, resulting in a structured yet balanced expression of Montepulciano d'Abruzzo.

## Varietals:

100% Montepulciano d'Abruzzo

## Area:

Montepulciano d'Abruzzo DOC Riserva, Loreto Aprutino, Abruzzo, Italy

## Vinification:

Hand-harvested in mid-October. Fermented with 14 days of skin contact and regular pump-overs. Malolactic fermentation and 12 months ageing in 300L French oak barriques, followed by a further 12 months bottle maturation before release.

## Description for Wine List:

Deep ruby with aromas of blackberry, blackcurrant and dark cherry layered with notes of coffee, hazelnut and sweet spice. Full-bodied and concentrated, with polished tannins, balanced freshness and a long, savoury finish.

