



Tallarini

VITES BENE NODENTUR: per omnes ramos diligenter caveto ne vitem praecipites et ne nimium praestringas.

"That the grapevines are well knotted, recommended Catone in his De agri cultura, straight and not too tight. For then, at proper time, to be able to dig and to strip it of its leaves." Words behind which, the art and love for the wine-growing have been concealing for two thousand years. Art and love that in the firm Tallarini are found again intact, placed side by side with measure and attention by technologies and in the forefront wine-making search. Without forgetting beauty, pleasure and passion.

THE FIRM

A small valley among Gandosso's hills, the ancient vineyard, the old houses of the village: so was "Il Fontanile" when Vincenzo Tallarini purchased it in 1983. To the initial passion for the beekeeping he immediately placed side by side that for the wine-making, so that the wines produced got flattering results



from the first wine-making contests. The vineyards grew and the great wine cellar was built. Today the firm Tallarini, counts on 30 hectares of vineyards, entirely destined to the production of wines of high-level.

THE WINE CELLAR

Solid, like all the "bergamasche" things, the Tallarini wine cellar conjugates the production and the maturation of the wines with the reception of the visitors. Articulated in three rooms, workmanship, maintenance and tasting, the wine cellar is divided among the great steel tubs for the whites and the wooden barrels for the red and the aging wines.



The 240.000 bottles produced every year are preserved and become refined along the walls, waiting to be opened by passionate tasters or by simple lovers of the good wine.

VINEYARDS AND VINEYARDS

Rich of limestone and flints, cultivated at Cabernet Sauvignon, Merlot, Pinot Grigio, Pinot Bianco and Chardonnay, the 30 hectares of hilly vineyards of the firm are placed among the villages of Gandosso, Foresto Sparso, Grumello and Chiuduno, villages that constitute the heart of the Valcalepio. Costa di Mezzate and Brusaporto, the last sweet hills before the beginning of the lowland and Scanzorosciate, historical town outside Bergamo that gave the name to the homonym wine. These are the vineyards where, with a wine-growing that protects the environment, the Valcalepios are born, the Sèrafo, the Sàtiro, besides the passiti of Scanzo and Gandosso.



THE WORKMANSHIP AND THE TECHNOLOGY

Every wine "Tallarini" draws its great quality already from the vineyards: low yield, search of the perfect moment for the grape harvest, manual selection of the clusters. Technique and tradition assure the best final result: woods of small dimensions, barrique and tonneau, for the great wines, steel for the youngest whites. Soft pressing, soaking, cut bordolese and accurate



withering of the grapes are the methods used and respected with care. The refinement always happens in a bottle, that can be of few months for the "ready drinks" wines, up to different years for the "long aging" wines.

COLLECTION TALLARINI

There are wines destined to become works of art. Prestigious bottles, each one expressing already in the label, devoted to artists, the fact to be a work of art and the whole proper incomparable personality.



They are the "St. Giovannino" Valcalepio Red Reserver, the "Sàtiro" Cabernet Sauvignon della Bergamasca, the "Sèrafo" Rosso della Bergamasca and the "Fabula" Valcalepio White. Rare and precious wines, that, not by chance, give life to the "Collection Tallarini".

VALCALEPIO AND BRUT

The Valcalepio Doc both red and white, is the heart of the production Tallarini and the most completed expression of the territory. The grapes, grown on soils with an optimal way of acidity, give origin to a wine that offers the best relationship quality price.



For the red grapes Cabernet Sauvignon and Merlot are used. For the white, Chardonnay, Pinot Bianco and Pinot Grigio.

From this territory the first wine-making passion of Vincenzo Tallarini was also born: the Brut that carries his name. A "Classical Method" sparkling wine with a yielded taste, dry and whipping.

THE MOSCATI

"Moscato di Scanzo" is a rare autochthonous wine of red moscato. "Passito di Gandosso" and "Passito di Scanzo" are the two fruits of it, born in different places, with different and inimitable tones. The first one, elegant, persuasive, the true prince of the tradition; the second, which is produced only by Vincenzo Tallarini, derives spicing and fruit from the particular



refinement in tonneau of cherry wood. The calcareous ground, the late maturation, the later maturation, assures the perfect condition to the clusters to emit the intense tones proper of the vine, giving meditation wines of rare agreeability.

PRIZES AND RECOGNITIONS

The prizes, for the wines Tallarini, has been a constant that has accompanied their history and that has sealed the continuous efforts to improve its quality. After over twenty years of production, they have become a prestigious list. For Vincenzo Tallarini, however the most important prize always remains the appreciation that simple passionate, prestigious national chefs or great sommelier decree every day to his job.

