

# KUDOS



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In this case, the decision not to link the name to the Abruzzi region was clear right from the start. The name "Kudos" was selected in order to transmit the message that our best parcel of Montepulciano d'Abruzzo and Merlot are blended together to produce our pinnacle wine. We wanted a non-Italian name to clearly communicate that there was a non-traditional varietal in the blend. The Greek-rooted name was chosen also emphasize the unquestionable influence by the Hellenic ancient culture in the development of the Western European wine culture. In fact, several history texts refer to the strong influence by the island of Crete on the Mediterranean civilization and fine wine production as far back as 2000 BC. Crete was located exactly half way between the Mediterranean Sea and the Aegean Sea. The island boasted a fertile valley cultivated with olive groves and vineyards and produced some of finest wines of the known world. Homer wrote in his *Odyssey*: "There is a land called Crete in the midst of the wine-dark sea, a fair land and a rich, begirt with water, and there in are many men innumerable, and ninety cities."

Talamonti's innovative spirit and winemaking expertise is demonstrated prominently in Kudos. The wine is the result of 5 years of joint research with the Università degli Studi di Teramo on the estate's terroir and different forms of oak ageing. During five years, the study focused on the evolution of the Montepulciano and Merlot grapes in different oak barrels, varying the size, the origin, the seasoning and toasting of the wood. Kudos aims to introduce itself not simply as a range extension, but as spokesman for an estate's evolution and development. Estate-bottled only in exceptional vintage years, this SuperAbruzzo integrates the native varietal of Montepulciano d'Abruzzo with the noble French grape of Merlot in the extraordinary Loreto Aprutino terroir. A fusion between the king of the native varietals of our region with one of the greatest international varietals. The whole is greater than the sum of its parts.

## AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Montepulciano d'Abruzzo area.

## GRAPE VARIETIES

Montepulciano d'Abruzzo (70%), Merlot (30%).

## SOIL

Deep, calcareous, stony, well structured and drained. Altitude: 350 meters above sea level.

## VINIFICATION

The two varieties are hand harvested separately in early October for best ripening and vinified separately with 15-22 days of maceration. Subsequently the wines are individually aged in 300 - liter French barriques (Troncais and Allier) for 12 months. At this point the wines are blended and further aged for 12 months in 300 liter French barriques and 12 months of bottle rest follow to end the cycle.

## FLAVORS

Intensely deep ruby red color with violet reflections. Complex fresh berry character with notes of cherries, blueberries and currants, further integrated by the elegant oak spices hinting of coffee and vanilla. Rich fruit, great concentration, complex, with diverse layers of supple tannins. A powerful wine of great elegant stature.

## TOTAL PRODUCTION 13.000 bottles

Drinkable today, Kudos will age well for the next 10 years. Perfect with important red meat dishes, game, and aged cheeses. Serving temperature: 18°C.

## REVIEWS & ACCOLADES

