



# MONTEFALCO ROSSO

## DOC



organic wine



Traditional wine made by blending Sangiovese with the typical grape from Montefalco and other red grapes.

### GRAPE VARIETAL

70% Sangiovese, 15% of the typical grape from Montefalco and then other grape typical of central Italy.

**FIRST VINTAGE:** 1979.

### VINEYARDS

Located on the hills between 300 and 400 m a.s.l.; southern and southwesterly exposure; training system spurred cordon & Guyot.

### HARVEST

Begins with Sangiovese towards the end of September and ends with the typical grape from Montefalco in October. The grapes are hand-picked.

### VINIFICATION

Each varietal is separated. Fermentation in contact with the skins and maceration for about 2-3 weeks.

### AGEING

Blending of varietals and then ageing in large oak barrels for at least 9 months, static clarification in cement vats.

### TASTING NOTES

Ruby red in colour. Olfactory impact intense and fruity, with hints of cherry and wild berries. To the palate it is dry, balanced and well structured. The freshness provided by the Sangiovese gives it an excellent drinkability.

### ACCOMPANIES

A quality table wine that goes well with flavoursome first courses (ravioli, risotto, tagliatelle); red meat and mature cheeses.

### BEST PERIOD OF DRINKING

It's ready, but it can be bottle aged for many years.

### SERVING TEMPERATURE

16 - 18°C (60.8 - 64.4°F)

### SIZE

375 mL, 750 mL bottles; 1.5 L magnum in a wooden case; 3 L double magnum in a wooden case.

CONTIENE SOLFITI - CONTAINS SULFITES