



# MONTEFALCO ROSSO RISERVA DOC



organic wine



Riserva version of our Montefalco Rosso, wine produced only from the best vintages of Sangiovese.

#### GRAPE VARIETAL

70% Sangiovese (selected from the oldest vines), 15% Sagrantino and 15% Montepulciano.

**FIRST VINTAGE:** 1998.

#### VINEYARDS

Located on the hills between 300 and 400 m a.s.l.; southern and southwesterly exposure; training system spurred cordon & Guyot. Mean age more than 15 years.

#### HARVEST

It begins with Sangiovese towards the end of September and ends with Sagrantino and Montepulciano in October. The grapes are hand-picked.

#### VINIFICATION

Maceration tanks are filled by gravity feed. Fermentation in contact with the skins and maceration for about 3 - 4 weeks.

#### AGEING

The blended component varieties are aged in large oak barrels for at least 18 months. Clarification occurs in cement vats. Bottle ageing for at least 6 months.

#### TASTING NOTES

Intense ruby red in colour. Olfactory impact very intense and complex with fruity, floral and spicy hints. The taste is structured and elegant, with a remarkable persistence of taste and smell.

#### ACCOMPANIES

Flavourful first courses; grilled meats, roasts; mature hard cheeses.

#### SERVING TEMPERATURE

18°C (64.4°F).

#### SIZE

750 mL.