



Montefalco Rosso DOC



Colour: Red wine

Grape: 70% Sangiovese, 15% Sagrantino, 5% Barbera, 5% Merlot, 5% cabernet.

Vineyards: Vineyards in Bevagna (Pg) in Vocabolo Arquata at 230m height, exposure South-East on clay-calcareous soil. Plant density: 3.000 – 5.000 per hectare.

Description: It pours a vibrant ruby red with aromas typical of the Montefalco soil: a fusion of balsamic and fruity notes ranging from cherry to currant, blackberry and plum. The mouthfeel is fresh with a balanced suite of tannins, and a rich perky flavour enlivens the fruity and balsamic tones. The wine is aged in large oak barrels for at least 12 months before bottling. Ideally matched with savoury dishes and mature cheeses.

Harvest: Handmade in the second half of September and in the first week of October.

Vinification: Grapes are crushed and de-stemmed, fermentation is made in stainless steel tanks at controlled temperature at 28° C. Maceration of 3-4 weeks with pumping over and delestage. Ageing: barrels and tonneaux for 12 months.

