



MONTEFALCO ROSSO D.O.C.

Classification: Montefalco Rosso DOC

Provenance: Montefalco (Perugia)

Variety: Sangiovese, Merlot and Sagrantino.

Altitude: 1,552 feet above sea level.

Harvesting: Grapes are handpicked the last ten days of September, early October.

Vinification and Maturing: exclusively with natural yeasts. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity. The aging happens in barriques for about 7-8 months.

Refinement: in bottles for 6 months.

Alcohol: 14.5%

Production: 14,200 bottles

Organoleptic characteristics: intense ruby red with purplish tints and typical red fruit scents in particular cherry and violet with spicy hints and a slight scent of vanilla. A well structured wine, harmonious, with sweet tannins and persistent flavour.

Serve with: ideal with rich first courses, red and white meat, cold meats and flavored cheeses.

Serving Temperature: 64°F

