



# BOCALE

Valentini - Viticoltori di Montefalco

## ROSSO DI MONTEFALCO 2021



Montefalco Rosso is a typical Umbrian wine with great versatility, which can match the complexity of a great wine with freshness and drinkability. It's made mostly from the grapes of Sangiovese with a small percentage of a well-known indigenous grape, Merlot and Colorino. An ideal companion for a wide variety of dishes.



**Grapes:** 70% Sangiovese, 15% native vine, 10% Merlot and 5% Colorino.

**Harvest:** last ten days of September – early October. Handpicked from the vineyards.

**Vinification:** exclusively with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

**Aging:** in barrels and barriques use for about 12 months and then aged in bottle for at least 6 months.

**Aging:** aging capability of at least 7-10 years if stored in ideal conditions.

**Colour:** ruby red with violet hues.

**Aroma:** floral scents, reminiscent of violets, accompanied by fruity notes of ripe cherry and lightly spicy notes.

**Taste:** well structured wine, balanced with soft tannins and good persistence.

**Serving suggestions:** it goes well with pasta dishes, soup with legumes, red meat and poultry, cold cuts and cheeses. To serve at a temperature of about 18° C.

**92+ pts**

*Deep ruby. Enticing aromas and flavours of dark fruit, oriental spices and camphor, lifted by a bright violet topnote. Bigger and more brooding than Bocale's 2022 Montefalco Rosso, this very serious Rosso is almost Montefalco Riserva-like in its structure and size. The finish is long and lifted. Drinking window: 2025-2030. -- Ian D'agata*

**93/100 pts**

*Hauntingly dark, the 2021 Montefalco Rosso lifts from the glass with a blend of tobacco, dark chocolate and rum soaked cherries. This opens with a pleasant inner sweetness and a wave of ripe red and blue fruits elevated by zesty acidity. Autumnal spices resonate throughout. It finishes with a spicy sensation and balsamic tinge, leaving a web of fine tannins that flex upon the palate. This is already enjoyable today with hearty meals, yet it also has the potential for a long evolution. 2025-2035 -- Vinous*

**91/100pts**

*This shows aromas of ripe cherries, mulberries and red spices, with hints of nutshells and sandalwood. Juicy and intense on the palate, with a medium to full body and spiced, bitter tannins. A bit chewy and tight yet generous and succulent. Drink or hold. --James Suckling*



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