

MONTEFALCO ROSSO

D.O.C. Montefalco, Red wine

PRODUCTION NOTES

GRAPE VARIETY	65% Sangiovese, 20% Merlot, 15% Sagrantino
VINIFICATION	Red vinification
HARVEST PERIOD	Between the end of September and the beginning of October, hand picked with a strict selection on a sorter table
FERMENTATION	Controlled alcoholic fermentation in stainless-steel tanks with a temperature of about 18-20°C for 14 days
REFINING	About 12 months in bottle
AGEING	13 months in barrique
ALCOHOL CONTENT	13,5% by volume
VINEYARDS	Pietrauta Area, Montefalco (Pg), 400m above sea level, counter espalier with spurred cordon. Age of the vine about 9-11 years, with 4000 vines per hectare
SOIL TYPE	Medium soil, limestone-clay mix, with a yield per hectare of 70 quintals
CONSERVATION PERIOD	More than 8 years, depending upon the vintage
BOTTLE SIZE	750ml

ORGANOLEPTIC CHARACTERISTICS

COLOUR	Intense ruby red with violet hues
BOUQUET	Very intense and persistent. Touch of mature black-fruit, blackberry and black currant, spicy with flowers nuances
TASTE	Medium bodied, nice-notes, warm and austere, with a perfect harmony between the coffee and tobacco nuances. Slightly tannic

HOW TO SERVE

SERVING TEMPERATURE	About 18°-20°C
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Open some hours before serving

