



CESARINI SARTORI



## Rossomontefalco

<b>Year of production</b>	2005
<b>Cultivation area</b>	ha 10
<b>Total production</b>	q.li 800
<b>Bottles</b>	22.600
<b>Grapes vine</b>	Sangiovese 65%, Sagrantino 15%, Merlot 15%, Cabernet 5%
<b>Nurturance of grapevine</b>	Cordone speronato
<b>Type of ground</b>	Argilloso
<b>Vineyard</b>	Vignone, Casale di Montefalco
<b>Grape harvest</b>	2 <sup>a</sup> -3 <sup>a</sup> decade of september

Fermentation and maceration are obtained with a temperature from 26° to 30° by a modern igrotermic system and continues for 3 weeks.

After drawing it from the vat, the wine decants in steel vats for malonic and lactic fermentation.

After assembly wine has to mature in oak casks 70% ca., 20 and 30 Hl, and 30% in steel vats for 12 months ca.

Color: ruby red with yellow-crowned reflexes. Fruity wine with evident scents red soft fruit in particular blackberry.

Sagrantino and wood spicy with pepper and vanilla notes are well harmonized.

Balanced wine with non aggressive tannins with mild notes. Harmonic wine synergy in presence of wine and oak tannins.

Recommended to tasted at 18° C..