



“Montefalco grapes produce strong and tannic wines, we can find Umbrian people’s character only in the proper ageing and in the long ageing in glass.”

Montefalco Rosso

DOC

Area under vine	15 ha
Training system	spurred cordon
Cropping level according to DOC regulation	110 quintals equal to 164.000 bottles
Production	20.000 bottles
Grape Harvest	hand picking during the 2 nd and 3 rd ten days of September
Selection of bunches and grapes	hand selection through three vibrating tables
Grapes	Sangiovese, Merlot, Cabernet, Sagrantino
Soil	clayey, sandy, lacustrine
Ageing	stainless steel vat, cask and glass for 3 years.
Ageing potential	10 years
Alcohol content	14% alc./vol.
Serving temperature	16° - 18° C.



Every wine needs proper bunches selected to the right maturation. For Montefalco Rosso we select manually the 12% of grapes coming from our vineyards.

Fermentation is made under controlled temperature, preceded by pre fermentation cold maceration through the best third millennium technologies respecting tradition.

After the first racking, wine starts settling in stainless steel vats. Afterwards it starts malolactic fermentation in barrel before entering a long ageing. The colour is ruby red with purplish reflections.

The bouquet is complex: blackberry, wild cherry, cherry, black pepper, vanilla. Sagrantino grapes and ageing in barrel are clearly identifiable. Well-balanced palate, tanginess, freshness and integrated tannin. Soft, lingering and with a nicely sweet and round finish.

Matched perfectly with red meats, game, cold cuts and aged cheese.