



*“A “Reserve” for the most demanding palates, but it stand comparison with the best red wines in the World. Only the poor communication confines this wine to “Cinderella” of Sagrantino”*

## *Montefalco Rosso Riserva*

DOC

Area under vine	15 ha
Training system	spurred cordon
Cropping level according to DOC regulation	110 quintals equal to 164.000 bottles
Production	8.800 bottles
Grape harvest	hand picking during the 2 <sup>nd</sup> and 3 <sup>rd</sup> ten days of September
Selection of bunches and grapes	hand selection through three vibrating table
Grapes	Sangiovese, Merlot, Cabernet, Sagrantino
Soil	clayey, sandy, lacustrine
Ageing	stainless steel vat, cask and glass for 4 years.
Ageing potential	10 – 15 years.
Alcohol content	15% alc./vol.
Serving temperature	16° - 18° C.

bottles

0,75

*Every Wine needs proper bunches selected to the right maturation. For Montefalco Rosso Riserva we select manually the 5% 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 cask before entering in barrel and in a long ageing in bottle.*

*The colour is an intense ruby red.*

*The aroma is evolved: bramble and wild berries jelly, cherries, bottled black cherries and dried wild cherries. There is a complex spicy note due to Sagrantino and to the ageing in big cask. In this wine you can also find a firm toasting and a scent of tobacco and vanilla.*

*Acidity is brilliant, tannin is well integrated and smooth; softness and pseudo-caloric sensation, give balance and a pleasant harmony to this wine. It matches perfectly with red meat, game, cold cuts and aged cheese.*

