

Montefalco Rosso D.O.C.



Grape Variety Sangiovese 60%, Sagrantino 20%, Merlot 20%

Vineyard Location Montefalco, Umbria

Soil Well-structured silty clay

Training System Spurred cordon

Vine Density 5,000 vines per hectare

Yield Per Hectare 8 - 9000 kg

Vineyard Size 2 hectares

Annual Production 20,000 bottles /year

Vinification Maceration in stainless steel vats at 25° C with punching down carried out daily

Aging A short maturation takes place in French oak with further lees stirring

Sustainably Farmed Cultivation using Homodynamic "Trinium" Method

Alcohol Vol 14.5%

Color Ruby red with slight purple hues

Aroma The bouquet is intense, full, and fragrant with over- tones of small berry fruits, delicately spiced

Taste Spiced, with a full taste and a well-orchestrated, peppery flavor

Food Pairing It pairs well with any meat dish, poultry and cheeses

Serving Temperature 18° C / 64.4° F

Type Of Cork Nomacorc Sustainable Cork

Bottle Size (L) 0.75L

