



MONTEFALCO ROSSO DOC



VARIETIES

70% Sangiovese, other typical red grapes from Montefalco area

HARVEST

Hand harvested in September for Sangiovese, in the first ten days of October for the other grape varieties

VINIFICATION

Vinification at controlled temperature with 10-15 days of maceration

MATURATION

12 months in steel tanks for Sangiovese and in wooden barrels for the other grape varieties followed by 6 months in bottle

COLOUR

Ruby

AROMA

Wild berries under spirit with spicy notes

PALATE

Full bodied, round and fresh

PAIRINGS

Well paired with savoury soups, first courses with meat sauces, aged cheeses and grilled red meats

AGEING POTENTIAL

5-8 years

SERVING TEMPERATURE

16-18 °C

SIZE L

0.375 | 0,75 | 1,5