



PERTICAIA
Montefalco

MONTEFALCO ROSSO DOC RISERVA



VARIETIES

75% Sangiovese, other typical red grapes from Montefalco area

HARVEST

Hand harvest and bunch selection in the vineyard in mid-September for Sangiovese and in the beginning of October for the other grape varieties

VINIFICATION

Vinification at a controlled temperature with long macerations that can exceed 20 days

MATURATION

Blending in French oak barrels for 24 months, ageing 6 months in steel and fining at least 6 months in bottle

COLOUR

Intense deep ruby.

AROMA

Aromas of red and black wild berries integrate with tertiary aromas of cinnamon and chocolate create the rich and complex bouquet of a big red wine

PALATE

Elegant full-bodied, viscous and robust, balanced by polished tannins

PAIRINGS

Red meats and roasts but also cured meats and aged cheeses

AGEING POTENTIAL

15 years

SERVING TEMPERATURE

16-18 °C

SIZE L

0,75 | 1,5