

MONTEFALCO ROSSO

DENOMINAZIONE

DI ORIGINE CONTROLLATA

In the vineyard

VARIETY

70% Sangiovese, 15% Sagrantino, 15% Cabernet Sauvignon and Merlot

FARMING SYSTEM

Spurred cordon

PLANT DENSITY

5000 stumps/hectare

YIELD PER HECTARE

80 quintals

HARVEST PERIOD

From mid-September to mid-October, differentiated for the different varieties

In the winery

VINIFICATION

The grapes are carefully selected and the wines made separately in stainless steel vats where the musts are left for 10/12 days to macerate with their peels, the fermentation occurs naturally with controlled temperatures

MATURATION

12 months in Slavonian barrels/ French oak barrigue, clarification with natural sedimentation by decanting. 4 months in bottle

Winemaker's notes

COLOR

Intense ruby-red wine

PERFUME

Small red fruits, ripe plums, sweet spices

TASTE

With a dark ruby red, nose is remarkable for its intensity and persistence, providing a large aromatic volume marked by oak, by a fruity and spicy sensations of cherry and blackberry. It's a wine persuasive, able to express a unique class and elegance

TO BE SERVED

16/18°C

The full natural potential of each variety as it has been grown by Montefalco hill

