

MONTEFALCO ROSSO

DOC RISERVA



GRAPE VARIETY: 75% Sangiovese, 25% Sagrantino.

ALTITUDINE: 350-450 m s.l.m. **EXPOSURE:** Ovest/Sud-Ovest.

TRAINING SYSTEM: Guyot e Cordone Speronato

HARVEST:

Hand-picked; Sangiovese in September and Sagrantino during the first ten days of October.

VINIFICATION AND FERMENTATION:

Temperature-controlled fermentation with maceration lasting over 20 days.

Fermentation in stainless steel tanks at controlled temperatures (14°–16°C).

AGING:

Blending in oak barrels of various sizes for 24 months, followed by 6 months in stainless steel and an additional 6 months of bottle aging.

COLOR:

Deep ruby red.

AROMAS:

A rich bouquet of red fruits and marasca cherries, seamlessly integrated with tertiary notes of cinnamon and chocolate.

Full-bodied on the palate, with velvety and elegant tannins.

FOOD PAIRING:

Grilled red meats and roasts. Also perfect with cured meats and aged cheeses.

AGING POTENTIAL: 15 - 20 anni

SERVING TEMPERATURE: 16 - 18 °C

AVAILABLE FORMATS: 0.75L - 1.5L

