

MONTEFALCO ROSSO DOC



GRAPE VARIETY: 70% Sangiovese, 20% Sagrantino, 10% Merlot
ALTITUDINE: 350-400 m s.l.m. **EXPOSURE:** West/South West.
TRAINIG SYSTEM: Guyot and Cordon Spurr.

HARVEST:

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

VINIFICATION AND FERMENTATION:

Temperature-controlled fermentation with skin maceration for 10–15 days.

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

AGING:

90% of the mass is aged in stainless steel, while 10% rests in wood for 24 months.

COLOR:

Vibrant ruby red.

AROMAS:

Fruity and floral.
Fresh and easy-drinking.

FOOD PAIRING:

Excellent for everyday enjoyment. Highly recommended for savory soups, meat ragù, and grilled red meats..

AGING POTENTIAL:

10–15 years.

SERVING TEMPERATURE:

16 - 18 °C

AVAILABLE FORMATS:

0.375 L - 0.75 L - 1.5 L - 3 L

