

VIGNA FLAMINIA MAREMMANA MONTEFALCO ROSSO DOC

Variety: 70% Sangiovese,
15% Sagrantino, 15% Canaiolo

First vintage produced: 2007

Training Techniques: Spurred Cordon with
vine density of 5,000-6,000 vines per Ha.
Yield per hectare 8-9 tons

Aging: 14 months in French oak barrique
and minimum 6 months aging in the bottle

Aroma: marasca cherry, wild flowers,
pepper and nutmeg

Taste: full-bodied, elegant thanks to the
refined tannins

Serving suggestions: chickpea and bean soups,
ragù pasta, grilled meats. Best served around 64-65 °F

Aging potential: 10-15 years

Size L: 0,75 / 1,5

