



MONTEFALCO ROSSO

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

First vintage produced: 1975

Training Techniques: Spurred Cordon
with vine density of 5.000-6.000 vines per Ha.
Yield per hectare 9-10 tons

Aging: 12 months in French oak barrique
and minimum 4 months aging in the bottle

Aroma: small red woodland fruits, dark flowers, and light herbaciousness enriched with a note of pepper

Taste: dry and fresh, with enough softness to counterbalance the tannins

Serving suggestions: can be enjoyed by itself or with food, red and white meats, charcuterie or aged cheeses. Best served around 64-65 °F

Aging potential: 6-8 years

Size L: 0,375 / 0,75 / 1,5