



## 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