

## 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:** 0,375 / 0,75 / 1,5

