



MONTEFALCO RISERVA MONTEFALCO ROSSO RISERVA DOC

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

First vintage produced: 1993

Training Techniques: Spurred Cordon
with vine density of 5.000-6.000 vines per Ha.
Yield per hectare 6-7 tons

Aging: 20 months in French oak barrique and
minimum 6 months aging in the bottle

Aroma: wild cherries preserved in spirits, chocolate,
violets, vanilla and exotic spices

Taste: full bodied and round, perfectly balanced
with vibrant, velvety tannins

Serving suggestions: this well-rounded,
structured wine is enjoyed best when paired with
roasted meats, charcuterie and aged cheeses.

Best served around 64-68 °F

Aging potential: 10-15 years

Size L: 0,75 / 1,5