



MONTEFALCO ROSSO RISERVA DOC



organic wine



Riserva version of our Montefalco Rosso, wine produced only from the best vintages of Sangiovese.

GRAPE VARIETAL

Since 2016 vintage it is a blend of 80% Sangiovese (selected from the oldest vines) and 20% of the typical grape from Montefalco. Before 2016 vintage it used to be 70% Sangiovese, 15% of the typical grape from Montefalco and then other grape typical of central Italy.

FIRST VINTAGE: 1998.

VINEYARDS

Located on the hills between 300 and 400 m a.s.l.; southern and southwesterly exposure; training system spurred cordon & Guyot. Mean age more than 15 years.

HARVEST

It begins with Sangiovese towards the end of September and ends with the typical grape from Montefalco in October. The grapes are hand-picked.

VINIFICATION

Maceration tanks are filled by gravity feeding. Fermentation in contact with the skins and maceration for about 3 - 4 weeks.

AGEING

The blended component varieties are aged in large oak barrels for at least 18 months. Clarification occurs in cement vats. Bottle ageing for at least 6 months.

TASTING NOTES

Intense ruby red in colour. Olfactory impact very intense and complex with fruity, floral and spicy hints. The taste is structured and elegant, with a remarkable persistence of taste and smell.

ACCOMPANIES

Flavoursome first courses; grilled meats, roasts; mature hard cheeses.

SERVING TEMPERATURE

18°C (64.4°F).

SIZE

750 mL.

CONTIENE SOLFITI - CONTAINS SULFITES