

**MONTEFALCO ROSSO**  
**DENOMINAZIONE**  
**DI ORIGINE CONTROLLATA**

In the vineyard

**VARIETY**

70% Sangiovese, 15% Sagrantino,  
15% Cabernet Sauvignon and Merlot

**FARMING SYSTEM**

Guyot

**PLANT DENSITY**

2000 vines/acre

**YIELD PER ACRE**

Two tons

**HARVEST PERIOD**

From mid-September to mid-October, differentiated for the different varieties.

In the winery

**VINIFICATION**

The grapes are carefully selected and the wines made separately in stainless steel vats where the musts are left for 10/12 days to macerate with the skins. The fermentation occurs naturally with controlled temperatures.

**MATURATION**

12 months in Slavonian barrels and French oak barriques. Clarification with natural sedimentation by decanting. Four months in bottle.

Winemaker's notes

**COLOR**

Intense ruby-red.

**PERFUME**

Small red fruits, ripe plums and sweet spices.

**TASTE**

The nose is remarkable for its intensity and persistence, providing a large aromatic volume marked by oak and fruity and spicy sensations of cherry and blackberry. Persuasive and elegant.

**ALCOHOL**

14.0%

**TO BE SERVED**

61/63°F

