

## Roccafior

Todi is located in Umbria, 90 miles north of Rome, in a hilly and largely forested landscape. Fields of sunflowers alternate with vineyards, olive trees and crops, with stone buildings that testify to the long farming tradition of these lands.



The city of Montefalco is situated on top of the hill overlooking the Umbrian valley that extends from Assisi to Spoleto. The cultivation of the grapevine has its roots in this land where the wine-making tradition dates back to pre-Roman times. The Sagrantino grape is the most valuable and is cultivated only in the hills around Montefalco, which produces one of the finest wines of the region. Used by Franciscan monks in religious ceremonies, in Raisin version as it was traditionally vinified, it is now made in the dry style which is finding appreciation outside the national borders. A wine of great structure and complexity, it was hailed in the early twentieth century when Montefalco was defined as the most important wine center in the region. The area was designated the

Controlled Denomination of Origin in 1979 and obtained the DOCG on November 5, 1992.

The bond that Leonardo Roccafior has with the marvelous hills of Todi goes back in time, but it increased when he decided to plant the first vine after meeting with the talented oenologist, Hartmann Donà. New vineyards of native grapes such as Grechetto di Todi, Trebbiano Spoletino, Sangiovese, Sagrantino and others were planted with a conversion to organic farming and micro-terracing on the hills where the vineyards are located. Following these efforts, a modern building equipped with the best technology for the wine-making process and quality control was erected.

At Roccafior sun, rain and wind are in perfect balance. Here the present and the past are interconnected, the ancient bond with traditions meets the technological innovation. This is why Roccafior wines are not just wines, they are something more: a synergy of soil, microclimate and vines, a vital interpretation of the country and a rediscovery of traditional practices. The use of advanced technologies allows the monitoring of the whole production system, with the aim of improving the quality of Roccafior wines year after year. The winery, founded in 2000, is situated in the Todi area in Umbria. It is an innovative business venture which includes a countryside resort with an attached spa and restaurant. Besides tourism, there is also the farm with its 225 acres entirely dedicated to growing organic crops. Wine production on 31 acres is included in this context with the added value of organic certification.



Among the green vineyards and woods, Roccafior Winery is a journey into the ideal enology: environmentally friendly with cement, steel and glass. The winery's architecture harmoniously fits the hills and everything follows the pace of the nature in order to gently transform its precious fruits into fine wines. The modern building is conceived as a converted industrial space. From the ground a multifunction space used for cultural events and art exhibitions rises. The production premises are underground, observing the oenological traditions. In this way it is possible to guarantee efficiency in the wine-making process. At harvest, small cases of hand-harvested grapes are immediately taken to

the winery and only the best bunches reach the pressing. The result of the pressing falls directly into the tanks and gravity is used to move musts and skins from the upper floor to the lower floor. This choice is taken in order to follow the philosophy of a natural approach without stressing the products. Constantly monitored temperature and humidity, large oak barrels and barriques, a modern bottling machine and continuously supervised equipment guarantees excellent wines in every bottle



At Roccafiore the quality of the environment is considered as important in the production as the land, the climate, the vines and the wine-making style. Roccafiore has been a pioneer in Italy in choosing solar panels in order to generate its own electrical power which saves up to 190,000 pounds of carbon emissions per year. This is the latest of the environmentally friendly choices at the winery which began with lighter bottles, biofuels for all the tractors and water saving measures.



# BIANCO FIORDALISO TODI GRECHETTO DOC

In the vineyard

## VARIETY

85% Grechetto di Todi,  
15% Trebbiano Spoletino

## FARMING SYSTEM

Guyot

## PLANT DENSITY

2600 vines/acre

## YIELD PER ACRE

Two tons

## HARVEST

Early September, entirely hand-picked.

In the winery

## VINIFICATION

The grapes are harvested when they are perfectly ripe and gently pressed, the must is left to decant naturally and the fermentation process is carried out in steel vats where temperatures are strictly controlled.

## MAURATION

Six months in stainless steel vats and one month in bottle production 25.000 bottles

Winemaker's notes

## COLOR

Straw-yellow wine with golden highlights.

## PERFUME

Bouquets of white flowers with pleasant pink grapefruit and green apple notes.

## TASTE

Dry but is very fresh and crispy adequately sparkly; the taste lingers.

## ALCOHOL

12.5%

## TO BE SERVED

46/48°F



# ROSSO MELOGRANO TODI ROSSO DOC

In the vineyard

## VARIETY

80% Sangiovese,  
20% Montepulciano

## FARMING SYSTEM

Guyot

## PLANT DENSITY

2600 vines/acre

## YIELD PER ACRE

Two tons

## HARVEST PERIOD

Mid-September entirely hand-picked

In the winery

## VINIFICATION

Grapes are picked and wines made separately. The winemaking process is carried out in steel vats with short maceration and controlled temperatures.

## MATURATION

12 months in stainless steel vats and two months in bottle.

## PRODUCTION

25.000 bottles

Winemaker's notes

## COLOR

Brilliant red ruby color.

## PERFUME

Fruits of the forest with ripe plum notes followed by herb and grassy notes.

## TASTE

Pleasing: pleasantly mineral with soft tannins.

## ALCOHOL

13.0%

## TO BE SERVED

59/61°F



**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



# MONTEFALCO SAGRANTINO DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In the vineyard

## VARIETY

100% Sagrantino di Montefalco

## FARMING SYSTEM

Spurred cordon

## PLANT DENSITY

2000 vines/acre

## YIELD PER ACRE

1.5 tons

## HARVEST PERIOD

First half of October

In the winery

## VINIFICATION

The grapes are carefully selected and the wines made in stainless steel vats where the musts are left for 8/10 days to macerate with the skins. The fermentation occurs naturally with controlled temperatures.

## MATURATION

18 months in French oak barriques and Slavonian barrels. Clarification with natural sedimentation by decanting. Six to eight months in the bottle.

Winemaker's notes

## COLOR

Intense ruby- red with violet shades: almost impenetrable.

## PERFUME

Notes of blackberry and wild berries with spicy and mineral aromas.

## TASTE

The olfactory impact is intense and elegant, and built on large fruity, ethereal, spicy. On the palate it achieves a remarkable structure, offering fair tannins, this wine is full-bodied, dense, chewy and unique.

## ALCOHOL

15.0%

## TO BE SERVED

64/66°F

