

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 IGT

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



FIORFIORE

Umbria Grechetto IGT



In the vineyard

VARIETY

100% Grechetto di Todi

FARMING SYSTEM

Guyot

PLANT DENSITY

2600 vines/acre

YIELD PER ACRE

Two tons

HARVEST

Mid-September, entirely hand-picked.

In the winery

VINIFICATION

Grapes are carefully selected before being gently pressed, the musts are left to naturally ferment in stainless steel vats with controlled temperatures for a few weeks.

MAURATION

12 months in large Slavonian oak barrels (50 Hl) and four months in bottle.

PRODUCTION

17.000 bottles

Winemaker's notes

COLOR

Full, pale yellow.

PERFUME

Pineapple, golden apple, small yellow flowers with very delicate sweet spice notes.

TASTE

This incredibly elegant and complex wine tastes warm and soft, with good freshness and minerality. It is best served three or four years after the grapes were harvested

TO BE SERVED

46/48°F



ROSATO ROCCAFIGLIORE

Umbria Rosato IGT



In the vineyard

VARIETY

100% Sangiovese.

FARMING SYSTEM

Guyot

PLANT DENSITY

2600 vines/acre

YIELD PER ACRE

1.5 tons

HARVEST

Early September, entirely hand-picked.

In the winery

VINIFICATION

The grapes are carefully selected and gently pressed, only after the musts are left for 8 hours to macerate with their peels. The must is left to decant naturally and the fermentation process is carried out in steel vats, where the temperatures are strictly controlled.

MAURATION

Six months in stainless steel vats and 1 month in bottle.

PRODUCTION

6,000 bottles.

Winemaker's notes

COLOR

Antique pink with copper shades.

PERFUME

Elegant, of good fineness, with memories of raspberries and pomegranate.

TASTE

Pleasantly dry and delicately savory with good freshness.

TO BE SERVED

46/48°F



ROCCAFIORE PROVA D'AUTORE

Umbria Rosso IGT



In the vineyard

VARIETY

40% Sagrantino, 30% Montepulciano, 30% Sangiovese

FARMING SYSTEM

Guyot

PLANT DENSITY

2600 vines/acre

YIELD PER ACRE

One ton

HARVEST

Sangiovese and Montepulciano grapes in late September, mid-October for Sagrantino, totally hand-picked.

In the winery

VINIFICATION

The grapes are carefully selected and the wines made separately in stainless steel vats where the musts are left for 20/22 days to macerate with their peels, the fermentation occurs naturally with controlled temperatures

MAURATION

24 months in French barriques, and 6 months in bottle.

PRODUCTION

9,000 bottles.

Winemaker's notes

COLOR

Intense garnet red.

PERFUME

Powerful and aristocratic nose made of ripe fruit, jam, sensations of cocoa, tobacco and leather.

TASTE

Elegant on the palate with a distinct spicy bouquet, well balanced between volume and smoothness, warmth and crispness, austerity and richness.

TO BE SERVED

64°/66°F



ROSSO MELOGRANO TODI ROSSO IGT

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 DOCG

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

