

Roccafiore

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 Roccafiore 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 Roccafiore 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 Roccafiore 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 Roccafiore 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, Roccafiore 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.



GPS COORDINATES:
42.78611 / 12.44680

BIANCO FIORDALISO

UMBRIA GRECHETTO IGT

In the vineyard

VARIETY

100% Grechetto di Todi

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

80 quintals

HARVEST PERIOD

Early-September,
totally 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

MATURATION

6 months in stainless steel vats
and 1 month in bottle

Winemaker's notes

COLOR

Straw-yellow wine with golden lights

PERFUME

Bouquets of white flowers,
its fragrance has pleasant pink
grapefruit and green apple notes

TASTE

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

TO BE SERVED

8/10°C

*As fresh and
aromatic as a flower;
Grechetto and
Trebiano Spoletino*



FIORFIORE

UMBRIA GRECHETTO IGT

In the vineyard

VARIETY

100% Grechetto di Todi

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

70 quintals

HARVEST PERIOD

Mid-September,
totally 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

MATURATION

12 months in large Slavonian oak barrels (50 HI) and 4 months in bottle

Winemaker's notes

COLOR

Full, pale yellow wine

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

12/14°C

*A Grechetto that you
wouldn't expect;
with complexity
and character*



ROSATO ROCCAFIGLIORE

UMBRIA ROSATO IGT

In the vineyard

VARIETY

100% Sangiovese

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

80 quintals

HARVEST PERIOD

Early-September,
totally 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

MATURATION

6 months in stainless steel vats and 1 month in bottle

Winemaker's notes

COLOR

Antique pink with copper shades

PERFUME

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

TASTE

Pleasant dry and delicately savoury, with good freshness

TO BE SERVED

10/12°C

*Elegant and fresh:
eclectic interpretation
of Sangiovese*



PROVA D'AUTORE

UMBRIA ROSSO IGT

In the vineyard

VARIETY

40% Sagrantino,
30% Montepulciano,
30% Sangiovese

FARMING SYSTEM

Guyot

PLANT DENSITY

6500 stumps/hectare

YIELD PER HECTARE

50 quintals

HARVEST PERIOD

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

MATURATION

24 months in French barriques,
and 6 months in bottle

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

18/20°C

*The perfect synergy
of three major
grapes: Sagrantino,
Sangiovese and
Montepulciano*



MONTEFALCO ROSSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

In the vineyard

VARIETY

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

FARMING SYSTEM

Spurred cordon

PLANT DENSITY

5000 stumps/hectare

YIELD PER HECTARE

80 quintals

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 their peels, the fermentation occurs naturally with controlled temperatures

MATURATION

18 months in Slavonian barrels / French oak barrique, clarification with natural sedimentation by decanting. 4 months in bottle

Winemaker's notes

COLOR

Intense ruby-red wine

PERFUME

Small red fruits, ripe plums, sweet spices

TASTE

With a dark ruby red, nose is remarkable for its intensity and persistence, providing a large aromatic volume marked by oak, by a fruity and spicy sensations of cherry and blackberry. It's a wine persuasive, able to express a unique class and elegance

TO BE SERVED

16/18°C

The full natural potential of each variety as it has been grown by Montefalco hill



MONTEFALCO SAGRANTINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In the vineyard

VARIETY

100% Sagrantino di Montefalco

FARMING SYSTEM

Spurred cordon

PLANT DENSITY

5000 stumps/hectare

YIELD PER HECTARE

70 quintals

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 their peels, the fermentation occurs naturally with controlled temperatures

MATURATION

30 months in Slavonian barrels, clarification with natural sedimentation by decanting. 6/8 months in bottle

Winemaker's notes

COLOR

Intense ruby-red with violet shades, almost impenetrable

PERFUME

Notes of blackberry and wild berries, with spicy and minerals sensations

TASTE

Garnet dark, dense, almost impenetrable, of great consistency. 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, unique

TO BE SERVED

18/20°C

Powerful and concentrated, elegant interpretation of an exuberant grape, the Sagrantino

