





Rosso Mattone - Montefalco Rosso Riserva DOC



The most elegant expression of our land

A wine with a complex, fascinating, intriguing bouquet. Its evolution in the glass is continuous, it lets itself be discovered over time, sip after sip. The aging potential is immediately perceived in the mouth.

-  As per the production regulations: Sangiovese from 60% to 80%; Sagrantino from 10% to 25%; Non-aromatic red berried grapes from other grape varieties suitable for cultivation in the Umbria region can contribute to the production of this wine
-  Intense ruby red, with violet reflections and a remarkable density.
-  The nose is intense and persistent with hints of blackberry, black cherry and blood orange. Among the flowers the violet stands out above all. Black pepper from shiraz is marked, followed by nutmeg and cloves. Toasted hints of ground coffee, dry tobacco and sandalwood. On the final notes dusty, graphite and potpourri prelude to a beautiful balsamic resin and licorice.
-  In the mouth you can perceive a fresh acidity accompanied by fine tannins; overall balanced, with good sapidity and a pleasant persistence in the mouth.

Vinification process

Fermentation takes place in stainless steel tanks at a controlled temperature with maceration on the skins for about 25 days. The malolactic fermentation takes place separately for the different varieties, which are then transferred to French oak barriques for at least 12 months. Once this phase is completed, the final assembly is created which rests in steel before final bottling. The aging is completed in the bottle for a further 4 months.

Food pairings

Perfect with black meats accompanied by stocks and sauces: stuffed pigeon, jugged pheasant or quail, duck with bigarade sauce, woodcocks and thrushes.