





Montefalco Rosso DOC



Balance and freshness in the glass

A pleasant and harmonious Umbrian DOC red wine, refreshing, characterized by a moderate acidity and a light sapidity. A wine whose main feature is drinkability, inviting the palate to the next sip.

-  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.
-  Bright ruby red colour
-  The nose immediately reveals great freshness with hints of sour cherries and plums, which then leaves room for fresh and delicate flowers such as dog rose and violet followed by herbaceous notes, some sweet spiciness, vanilla beans and star anise. A very light licorice closes with elegance.
-  In the mouth you can immediately perceive the softness of Merlot combined with the Sangiovese fine tannins. Moderate acidity and light sapidity characterize the tasting of this wine.

Vinification process

Alcoholic fermentation in stainless steel tanks at controlled temperature with maceration on the skins for about 22 days. Malolactic fermentation in stainless steel. Aging in steel for about 20 months and a further 4 months in the bottle.

Food pairings

Excellent together with the sweetness of carbohydrates: lasagna with meat sauce, stuffed pasta with ricotta and spinach and a tomato confit sauce or, why not, a margherita pizza with Neapolitan dough. The recommended serving temperature is between 15 and 18 degrees.