



Montefalco Rosso D.O.C.

Rosso di Montefalco DOC is a full-bodied wine made with three different grapes: Sangiovese (70%), Merlot (15%) and Sagrantino (15%) from the region surrounding the city of Montefalco. Rosso di Montefalco is a special homage to our lands, an important and unique red wine from the autochthonous Sangiovese and Sagrantino grapes and enhanced their smoothness and softness with local Merlot grapes. The wine requires a long refinement period, initially in barrels and subsequently in bottles.

Data Sheet

Classification: D.O.C.

Production zone: MONTEFALCO

Altitude: 300-400 m above sea level

Grapes: Sangiovese (70%), Sagrantino (15%), Merlot (15%)

Spacing: mt 3x0,80

Density cultivation: 4.200 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 10 tons

Harvesting: 15thSeptember/5th October

Vinification: medium-long steeping

Ageing: aged for 18 months in total of which 12 months in oak barrels

Alcoholic content: 14%-14,5%

Serving suggestion: spicy cheeses, red meat

Serving temperature: 16-18°C

Colour: ruby red, violet reflections

Bouquet: ripe red fruits with vanilla scent

Flavour: round, nice tannic finish