Rosso di Montefalco

D.O.C. Montefalco rosso

CATEGORY: red wine
DENOMINAZION/CLASSIFICATION:
Denomination of Controlled Origin and Guaranteed, Montefalco (DOC.G. Montefalco)
GRAPE VARIETAL: 60% Sangiovese, 20% merlot, 20% Sagrantino
AREA OF PRODUCTION/PRODUCTION AREA
VINEYARDS: Pietrauta Area, Montefalco
CULTIVATION SYSTEM: counter espalier with spurred cordon
EXPOSURE: west-east
AVERAGE AGE OF THE VINES: about 8/10 years
VINE DENSITY: 4,000 vines per hectare
SOIL TYPE: medium soil, limestone-clay mix
YIELD PER HECTARE: 60 quintals
ALTITUDE: 400 meters above sea level
HARVEST PERIOD: at the beginning of October, hand picked, with a strict selection on a sorter table
VINIFICATION PROCESS.
FERMENTATION: controlled alcoholic fermentation and maceration
MATURATION: 30 months in total
AGEING PROCESS: 14 to 18 months in barriques
REFINING: usually between 12 to 14 months
AGEING POTENTIAL: more than 15 years old, depending on the vintage
ALCOHOL CONTENT: 14% by volume
BOTTLE SIZE: 750 ml
ORGANOLEPTIC CHARACTERISTICS
COLOUR: rich ruby red with purplish hues
BOUQUET: complex, very rich. Touch of ripe red fruit, mature black-fruit, blackberry, cherry and black currant with spicy nuances of cocoa, vanilla, liquorice and cinnamon aromas.
TASTE: medium-bodied, nice notes, warm and austere, with a perfect harmony between the coffee and tobacco nuances. Slightly tannic.
HOW TO SERVE
SERVE WITH: pasta dishes with intense tomato sauce, roast and grilled meats and fish, excellent with spicy chicken, beef, lamb, game or cheeses.
SERVING TEMPERATURE: about 18°-20°C

Bottle size

750 ml

LE MURA SARACENE®

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