



MONTEFALCO ROSSO

Montefalco Rosso DOC
2017

GRAPE VARIETIES

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

TRAINING SYSTEM

Guyot – 5.000 stumps/hectare

HARVEST

From mid-September to mid-October,
differentiated for the different varieties

YIELD

80 quintals/hectare

WINEMAKING

The grapes are carefully selected and the wines made separately 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

AGING

18 months in a combination of French barriques and large Slavonian oak barrels (50 Hl), then 4 months in the bottle

SIZE

750 ml

PACKAGING

6-pack / Natural cork

ALCOOL

13,0%

