

Montefalco Rosso



BOCALE

Valentini - Viticoltori di Montefalco

Montefalco Rosso is a typical Umbrian wine with great versatility, which can match the complexity of a great wine with freshness and drinkability. It's made mostly from the grapes of Sangiovese with a small percentage of Sagrantino, Merlot and Colorino. An ideal companion for a wide variety of dishes.

- Grapes:** 70% Sangiovese, 15% Sagrantino, 10% Merlot and 5% Colorino.
- Harvest:** last ten days of September - early October.
Handpicked from the vineyards.
- Vinification:** exclusively with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.
- Maturation:** in barrels for about 12 months
and then aged in bottle for at least 6 months.
- Aging:** aging capability of at least 10-15 years if stored in ideal conditions.
- Colour:** ruby red with violet hues.
- Aroma:** floral scents, reminiscent of violets, accompanied by fruity notes of ripe cherry and lightly spicy notes.
- Taste:** well structured wine, balanced with soft tannins and good persistence.
- Serving suggestions:** It goes well with pasta dishes, soup with legumes, red meat and poultry, cold cuts and cheeses. To serve at a temperature of about 18° C.

