

/ Montefalco Rosso

Denominazione di origine controllata

Grape variety:

70% sangiovese, 15% sagrantino, 15% merlot and cabernet sauvignon, from sustainable farming

Vineyards specifications:

vines planted in 1995 with spurred-cordon training system, south-west exposure, white clay and limestone soils

Plant density and yield:

5.500 plants/hectare with a production of 1,2 kg of grapes per plant (65 quintals/hectare)

Harvest:

totally hand-picked, the grapes are separately collected in the last week of September and the first half of October

Winemaking:

the grapes are separately destemmed and pressed, the skin maceration lasts 8/10 days and the fermentation takes place with wild yeast in stainless steel tank, where temperatures are strictly controlled, followed by the racking and the malolactic fermentation

Ageing:

18 months in neutral large barrels of Slavonian oak, after being blended and bottled, it refines at the least 6 months in the bottle

