



## MONTEFALCO ROSSO

Denominazione Origine Controllata

### TECHNICAL INFORMATION

PRODUCTION	10000 bottles of 750 ml
VINTAGE	2021
GRAPE VARIETAL	Sangiovese 70%; Merlot 15%; indigenous grapes 15%
HARVEST	September - October, by hand
VINIFICATION	fermentation in steel, maceration approximately 3 weeks
AGING	in 2500 l French oak barrels for 12 months
REFINEMENT	in bottles for 24 months

### CHARACTERISTICS

Intense ruby red colour; the nose is very intense and complex with scents of plums, red currant, tabacco leaves and spices; in the mouth well structured, balanced and persistent.

### ACCOMPANIES

Ideal with strong-flavoured pasta dishes like strangozzi with truffle, tagliatelle with goose sauce and risotto with porcini mushrooms; perfect with all kinds of red meats.

ABV 14,5%

SERVING TEMPERATURE 16°C

COINTAINS SULFITES

Indicazioni di riciclo: vetro GL71 in campana di vetro, sughero FOR51 verifica nel tuo comune, capsula PVC3 raccolta differenziata.

