

## Montefalco Rosso

DOC

Territory features:

**Grape varieties:** 70% Sangiovese, 15% Merlot, 15% Sagrantino.

**Altitude:** 230 m above sea level.

**Orientation:** southeast.

**Care of vines:** around 5700 plants per hectare.

**Training system:** spurred cordon, guyot 2,20 x 80.

Vinification and Ageing

**Yield per hectare:** 80 quintals.

**Harvest:** by hand.

**Harvest period:** varies, according to the maturity.

**Fermentation and maceration on the skins:** 15 days with indigenous yeast in stainless steel.

**Ageing:** 24 months in Large Oak Barrels (20 HL), 6 months in stainless steel, 6 months in the bottle.

**This wine has been neither clarified nor filtered.**

**Serving temperature:** 18°C

