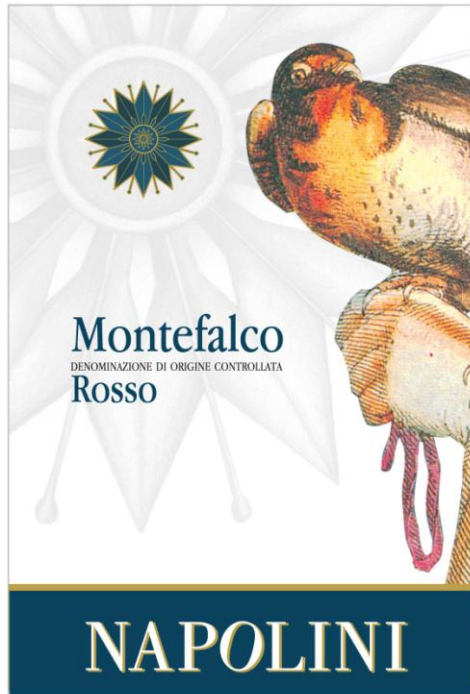


ROSSO DI MONTEFALCO



Region: Montefalco DOC, Italy

Description: it is made with 70% Sangiovese, 15% Sagrantino, 10% Ciliegiolo, 5% Montepulciano di Abruzzo. Grapes are harvested by hand in the middle of October. The must is left in contact with the skins for 20 days then the wine is put in cask of Slavonian oak for at least one year. After that the fining in bottle for 6 months takes place. Ripe cherry and black berries flavors with some spicy notes and round tannins. It pairs well pork meat dishes, game dishes, rich pastas or risotto with truffles and mushrooms.