

Nettare del Falco

Umbria IGT Rosso Passito

INDICAZIONE GEOGRAFICA TIPICA (TYPICAL GEOGRAPHICAL INDICATION)



This wine comes from the drying of our best red grapes, with a deep ruby red colour and hints of red fruit, pepper and coffee. The finish opens to notes of herbs and spices. The taste is delicate with elegant jammy notes, and a harmonious sweetness that is well balanced by its alcohol content.

CULTIVATION TECHNIQUE

Hilly soils located at 400 meters above sea level, rich in clay, are home to our vines trained on spurred cordons with a density of 4,000 plants per hectare.

VINIFICATION:

Harvesting takes place in September and is done manually by choosing the best exposed, and sanitarly perfect, bunches. They are laid side by side on special perforated baskets, and they are taken to temperature-controlled and naturally ventilated drying rooms. After about 60 days, depending on seasonal trends, the grapes are destemmed very gently and fermented at a controlled temperature in steel vats. Upon reaching 15 to 16 degrees of alcohol, fermentation naturally stops and leaves some of the sugar intact, at which point the pomace is pressed in the traditional manner using a mechanical press.

REFINEMENT

In steel barrels

SERVING TEMPERATURE

16° - 18° C

PAIRINGS:

Excellent with all desserts but particularly with traditional Umbrian tozzetti, this wine lends itself well to being enjoyed with friends as a meditation wine

GLASS

Balloon



EAN CODE
8059020150785

BENEDETTI&GRIGI

MONTEFALCO

Loc. La Polzella - 06083 - Montefalco (PG) ITALY /// +39 074. 2379136 - amministrazione@benedetti&grigi.it