

Montefalco DOC Red

CONTROLLED DENOMINATION OF ORIGIN



EAN CODE

8059020150129

A wine of great character, a blend of Sangiovese (70%), Merlot, Sagrantino and Cabernet. The result is a red wine with purple reflexes. Forest fruit, raspberry and blueberry unveil themselves on the nose, followed by a finish characterised by cocoa and plum preserve notes. It is harmonious and soft on the palate, with noble tannins, a balanced acidity and persistent after-taste.

CULTIVATION TECHNIQUE

Plants of the finest vine fields are rigorously nurtured every step of the way. 4000 plants per hectare are grown, yielding an average of around 10 tons/ha. The most skilled hands are entrusted with the secrets of this wine. The canopy is meticulously pruned and impeccably curated. Veraison takes place in early July, when bunches are thinned, leaving only the finest ones on the vine, with the grapes well exposed.

VINIFICATION

Grapes are harvested and vinified at different times, when each crop is ripened to perfection. Grapes are rigorously harvested and selected by hand before being delicately de-stemmed so as to ensure they remain as intact as possible. They are then placed in controlled temperature fermentation vats. Accurate pumping over ensures yeasts are suitably oxygenated. Fermentation takes place at around 23-25° with occasional punching down and a couple of delestage operations, to break up the marc and delicately extract colour and tannins.

AGEING

The wine is aged for around 12-14 months in wood and another 4-6 months in the bottle.

SERVING TEMPERATURE

16°

SERVING SUGGESTIONS

A great classic of Umbrian cuisine, perfect served with all dishes of our local tradition: from charcuterie and mature cheese starters to first courses with meat or wild boar sauce. Excellent served with all red meats, lamb and game in particular.

GLASS

Classic balloon



Veronelli
2020 -
Montefalco
Rosso
DOC 2016
Medaglia
di Bronzo
Decanter
2019:
Montefalco
Rosso Doc
2016



PRODUCT PALLETISATION

Items per carton: 6

Cartons per layer: 25

Layers per pallet: 4

Cartons per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725

BENEDETTI&GRIGI

MONTEFALCO

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