

Estia

Montefalco DOC Rosso Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA
(CONTROLLED DENOMINATION OF ORIGIN)



The selection of our best vineyards of Montefalco DOC red gives this wine an intense red colour with violet reflections; the harmonious and elegant nose has hints of berries, raspberries and blueberry, and in the finish there is a note of cocoa. With an enveloping and balanced taste thanks to its soft tannins, the aftertaste is very persistent.

CULTIVATION TECHNIQUE

Vineyards of Sangiovese Merlot Cabernet and indigenous vines trained on spurred cordon at a density of 4,000 plants per hectare on strong clay soils. Special care of the plants with a curated selection of shoots and a sharp reduction in production to 40 quintals per hectare enables them to concentrate all the products of its photosynthesis in a few optimally shaped bunches

VINIFICATION

The grapes are harvested and selected by hand, and only the best bunches are selected. After being placed in small crates they are placed in cold storage at 5°C for 24 hours, then destemmed softly and sent to temperature-controlled steel fermentation vats where the must is continually pumped back over the pomace for maximum extraction of aroma and colour. At the end of fermentation, the pomace undergoes a light pressing and the must is sent to the steel cask where it remains until the next malolactic fermentation is completed. The resulting wine is put into new French oak barrels where it rests about 18 months.

REFINEMENT

Barrique 18 months, bottle 4-6 months

SERVING TEMPERATURE

18°C

PAIRINGS

A great classic wine from Umbria, it goes perfectly with all the dishes of Italian cuisine, from appetizers of cured meats and aged cheeses to first courses with meat or wild boar ragout. Excellent with all red meats, especially with lamb and game.

GLASS

Grand Balloon



EAN CODE

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BENEDETTI&GRIGI

MONTEFALCO

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