

Miracolo Falconeria - Umbria IGT Rosso

MIRACOLO

INDICAZIONE GEOGRAFICA TIPICA (TYPICAL GEOGRAPHICAL INDICATION)

A full-bodied red wine resulting from the union of various grape varieties vinified separately which then spend a short time in wood to produce an intense red colour with purplish highlights. A spicy nose with pronounced red fruit aromas. In the mouth it is elegant and mouth-filling, redolent of red fruit jam, with soft tannins and a powerful finish.

CULTIVATION TECHNIQUE

The vineyards in which the diverse varieties are grown are at altitudes of 200 metres, all next to one another and with the same sun exposure. They are trained using the guyot method to densities of 5000 vines per hectare and average yields are 10 tons per hectare. The grapes are harvested at different times in accordance with optimal ripening time frames.

VINIFICATION

The grapes are destemmed and fermented in controlled temperature steel tanks where the must is constantly pumped over and delestage used to extract maximum anthocyanins and aromas.

AGEING

Partly in concrete and partly in second-use barrique. Before sale the wine spends at least one month in the bottle. Optimal after 1-2 years of ageing.

SERVING TEMPERATURE

18°C

PAIRINGS

Complex and full-bodied, it goes perfectly with charcuterie and matured cheese starters, ragout or game pastas and braised or barbecued red meats and stews.

GLASS

Balloon



EAN CODE

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