

# Falco Lanario - Montefalco Doc Rosso

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED  
DENOMINATION OF ORIGIN)



An expert blend of Sangiovese, Nobile vitigno Autoctono, Merlot and Cabernet produces a ruby red wine with purplish highlights. On the nose it is mixed berries, raspberry and blueberry which stand out with a cocoa and plum jam finish. A rounded palate with soft tannins, well balanced acidity and a long-lasting aftertaste.

## CULTIVATION TECHNIQUE

The lands used to grow this wine's grapes are hilly vineyards at altitudes of 300 metres with cool, clay-rich soils. They are trained to spurred cordon at densities of 4000 vines per hectare. Careful vineyard work enables us to plan for yields of around 8 tons per hectare, making for healthy grapes whose components are all well balanced.

## VINIFICATION

The grapes are harvested and fermented at different times to ensure that each variety achieves ideal ripeness. Destemming is very delicate and grapes are kept as intact as possible. The grapes are then moved to controlled temperature fermentation tanks where a computerised pumping over system keeps the skins moistened with juice. Delestage is performed periodically to break up the grape must cap. Second fermentation takes place in steel tanks.

## AGEING

In concrete tanks for approximately six months, three months in oak barrels and three months in the bottle.

## SERVING TEMPERATURE

18°C

## PAIRINGS

A wine for drinking right through a meal, it is excellent with charcuterie and mature cheese starters, meat ragout or wild boar pasta dishes and all red meat dishes, especially lamb and game.

## GLASS

Classic balloon



**EAN CODE**  
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**BENEDETTI & GRIGI**

MONTEFALCO

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