

# Lorena –

## Montefalco DOC Rosso

DENOMINAZIONE DI ORIGINE CONTROLLATA (CONTROLLED DENOMINATION OF ORIGIN)

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A modern, full-bodied but also easy drinking red, a blend of 70% Sangiovese, 15% Vitigni Autoctoni, 10% Merlot and 5% Cabernet. It is ruby red with ripe red fruit, especially black currant and raspberry, on the nose. Full-bodied and mouth-filling, its tannins are soft and pleasant in the mouth.

### CULTIVATION TECHNIQUE

Sangiovese, Vitigni Autoctoni, Merlot and Cabernet vines trained using the spurred cordon system with 4000 vines per hectare and yields of approximately 10 tons per hectare.

### VINIFICATION

The individual varieties are harvested at ideal ripeness and made into wine separately. They are all fermented in controlled temperature steel tanks and then combined at the end of the second fermentation to make up the blend.

### AGEING

In French oak barrels and then concrete tanks.

### SERVING TEMPERATURE

18°C

### PAIRINGS

Excellent with charcuterie and matured cheeses, it also goes well with meat based pasta dishes and game. It is ideal with grilled and braised meat dishes.

### GLASS

Balloon



**EAN CODE**

8059020150037

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**BENEDETTI&GRIGI**

MONTEFALCO

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