

Ripenere

Sangiovese, Merlot, Cabernet,
Sagrantino

Aged for a long time to
express the intensity of the
Umbrian character

Vineyard	15 hectares
Soil Type	Clayey, sandy, lacustrine
Breeding	Spurred cordon
IGT Minimum Return	110 quintals / hectare, equal to 164,000 bottles
Production	20.000 bottles
Harvest	Manual 2nd and 3rd decade of September
Grape Selection	Manual on three vibrating tables
Aging	Steel, wood and glass for 3 years
Wine Longevity	10 years
Alcohol	14%
Best Temperature	16° – 18° C

Montefalco DOC Rosso Riserva

Appearance

Right ruby red with a hint tending to orange.

Nose

Notes of black cherry in alcohol with flavors of tobacco, leather, cloves, rosemary and chocolate powder. Balsamic and citrus background.

Palate

Elegant tannin, good flavor, freshness and acidity. Notes of black cherry, vanilla, bitter orange and black pepper.

Vinification and aging

12 months in large barrels and barriques, long bottle aging.

BRUT
N°1

