

Peperosa

100% Montefalco's
autochthonous grape

Mineral and savory taste, with
flavors of apple

Vineyard	ha 15
Soil Type	Stony
Breeding	Spurred cordon
IGT Minimum Return	168 quintals per hectare, equal to 252,000 bottles
Production	8.800 bottles
Harvest	100% Montefalco's autochthonous grape
Grape Selection	Manual on three vibrating tables
Aging	Steel, on the lees for 2 months
Alcohol	13,5%
Best Temperature	10° – 12° C

Umbrian autochthonous grape

Appearance

Pink color between pomegranate and Tropea onion with transparent nail.

Nose

Soft hints of wild strawberries. Memories of annurca apple, wisteria, rose, pink pepper and caramelized nuance.

Palate

Sapid, mineral and crunchy impact with tannic astringency. Notes of strawberries and wild strawberries. Slightly bitter finish.

Vinification and aging

brief contact with the skins, vinification by bloodletting.

