



Azienda Agraria
PERTICAIA
MONTEFALCO

Montefalco Rosso D.O.C.



GRAPE VARIETIES: Sangiovese 70%; Sagrantino 15%; Colorino 15%.

HARVEST TIME: Varies according to the grape variety.

VINIFICATION: Maceration for one or two weeks depending on the grape variety; Temperature inferior to 30° C during fermentation; Temperature between 25°/28° C during skin contact maceration; Temperature between 20/22°C up to the completion of malolactic fermentation.

AGING: Total of 18 months – as set by the wine producers' regulations. They are set as follows:

- 12 months in steel vats;
- 6 months in the bottle.

COLOUR: Intense ruby red.

BOUQUET: Fresh and vinous with the aroma of wild berries, raspberries and blueberries.

TASTE: Full, mildly tannic.

IDEAL WITH: This wine may be drunk throughout the meal. It goes especially well with salame and cold cuts, with pasta and first course dishes from the Umbrian cuisine and with the Mediterranean cuisine in general.

EVOLUTION: This is a wine that will evolve in the bottle so if it is stored properly it will mature for at least 5 years.