



ColSanto

Montefalco Rosso D.O.C.

VINEYARD — located at Montarone in the municipality of Bevagna.

ORIGIN OF GROUND — Alluvial.

KIND OF GROUND — clay and lime.

GRAPE — Sangiovese and Sagrantino.

VINES PER HECTARE — 7000

HARVEST — The grapes are harvested by hand using boxes followed by gentle destemming.

VINIFICATION AND REFINING — The fermentation takes place at a controlled temperature of 23°C on the skins for fifteen days. There follows the malolactic fermentation, 70% inside the barriques and 30% in steel tanks. Ten months of maturing follow, 70% in barriques and 30% of the product in steel tanks. At the end of this period, the wine is assembled and bottled.

ORGANOLEPTIC CHARACTERISTICS — It has an intense ruby red color, with a fruity bouquet, ranging from spices to wild berries. Tannins are soft and the aftertaste is long.

DRINK WITH — pasta dishes with ragout, all types of meat and poultry, mature cheeses.

LONGEVITY — 10 – 12 years.

