



PERTICAIA
Montefalco

MONTEFALCO ROSSO RISERVA DOC



GRAPE VARIETAL

SANGIOVESE 70%, SAGRANTINO 15%, COLORINO 15%

HARVEST

HANDPICKED WITH SELECTION OF THE BUNCHES IN MID-SEPTEMBER FOR SANGIOVESE AND COLORINO, BEGINNING OCTOBER FOR SAGRANTINO.

VINIFICATION

COLD MACERATION FOR 48 HOURS AND FERMENTATION BY NATURALLY PRESENT YEASTS

AGING

THE BLENDED COMPONENT VARIETALS ARE AGED IN LARGE FRENCH OAK BARRELS FOR AT LEAST 24 MONTHS, AGING IN STEEL FOR 6 MONTHS AND AGING IN BOTTLE FOR 6 MONTHS

COLOR

RED RUBY COLOR

BOUQUET

RIPE RED FRUITS, VANILLA AND SPICES

TASTE

FULL AND ELEGANT, BALANCED BY VELVETY TANNINS

SERVING SUGGESTIONS

EXCELLENT WITH RED AND ROAST MEATS, BUT ALSO WITH CURED MEATS AND MATURE CHEESES

AGING POTENTIAL

10-15 YEARS FROM HARVEST

SERVING TEMPERATURE

16-18°C

SIZE

CL. 75, CL. 150 WOODEN CASE.

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