



PERTICAIA
Montefalco

MONTEFALCO ROSSO DOC



PERTICAIA

*Nel linguaggio arcaico la Perticaia è l'aratro, strumento
simbolo dell'attività agricola. L'aratore ha segnato
il passaggio dalla pastorizia all'agricoltura.
Il radicamento al territorio.*

MONTEFALCO
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO
2015



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

ASSEMBLY OF THE VARIETIES IN STEEL FOR 12 MONTHS AND AGING IN BOTTLE FOR 6 MONTHS

COLOR

INTENSE RUBY RED

BOUQUET

RED FRUITS WITH SPICY NOTES

TASTE

GOOD STRUCTURE AND ELEGANT TANNINS, WITH A GOOD FRESHNESS

SERVING SUGGESTIONS

WINE FOR THE ENTIRE MEAL, INDICATED TO ACCOMPANY, FIRST COURSES WITH MEAT SAUCE, AGED CHEESE

AGING POTENTIAL

5-8 YEARS FROM HARVEST

SERVING TEMPERATURE

16-18°C

SIZE

CL. 75, CL. 150 WOODEN CASE, CL. 300 WOODEN CASE