



PERTICAIA
Montefalco

UMBRIA ROSATO IGT



PERTICAIA

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

UMBRIA
INDICAZIONE GEOGRAFICA TIPICA
ROSATO



GRAPE

SAGRANTINO 100%

HARVEST

MANUAL HARVESTING WITH SELECTION OF THE BUNCHES
IN THE EARLY MORNING HOURS TO EARLY SEPTEMBER

VINIFICAZION

DIRECT PRESSING OF THE BUNCHES WITH SUBSEQUENT
COLD STATIC DECANTATION OF THE MUST. .
FERMENTATION AT 16 MONTHS. FOR 10 DAYS. AGING ON
FINE LEES WITH FREQUENT BÂTONNAGE

AGING

IN STEEL BARRELS FOR 3 MONTHS

TAST

PALE SALMON

BOUQUET

DEEP AND INTENSE, WITH HINTS OF SMALL RED FRUITS,
AROMATIC HERBS, WILD ROSES AND MINERAL HINTS

TASTE

BALANCED AND STRUCTURED, LOAD AND HARMONIC,
ANIMATED BY A POWERFUL FRESHNESS AND A SLENDER
MINERALITY

SERVING SUGGESTIONS

THANKS TO ITS FRESHNESS HAS A WIDE POSSIBILITY OF
COMBINING, FROM GENERIC STARTERS OF COLD CUTS, TO
FRIED AND SAVORY FISH LIKE OCTOPUS.

AGING POTENTIAL

2-3 YEARS FROM HARVEST

SERVING TEMPERATURE

10-12°C

SIZE

CL. 75

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