



PERTICAIA
Montefalco

UMBRIA ROSSO IGT



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INDICAZIONE GEOGRAFICA TIPICA
ROSSO



GRAPE

SAGRANTINO 100%

HARVEST

MANUAL HARVEST IN MID OCTOBER

VINIFICAZION

THREE WEEKS OF MACERATION ON THE SKINS.
VINIFICATION AT A CONSTANT TEMPERATURE OF LESS
THAN 30 °C, AFTER WHICH THE TEMPERATURE DROPS TO
20 °C UNTIL MALOLACTIC FERMENTATION

AGING

AGING IN STAINLESS STEEL FOR 12 MONTHS, AGING IN
LARGE BARRELS OF 25 HL OF ITALIAN OAK FOR 12 MONTHS
AND 12 MONTHS IN BOTTLE

COLOR

RUBY RED TENDING TO GARNET

BOUQUET

INTENSE BOUQUET OF RED FRUITS SUCH AS CURRANTS,
EMBELLISHED WITH HINTS OF PEPPER AND CHOCOLATE

TASTE

VERY FULL AND PERSISTENT, WITH AN IMPORTANT TANNIN
AND A FRESH FINISH

SERVING SUGGESTIONS

IT GOES VERY WELL WITH NOBLE AND SPICY MEATS SUCH
AS CULATELLO AND FINOCCHIONA. EXCELLENT WITH
MATURE CHEESES AND TASTY FIRST COURSES SUCH AS
LASAGNE OR BUCATINI ALL'AMATRICIANA

AGING POTENTIAL

3-5 YEARS FROM THE HARVEST

SERVING TEMPERATURE

16°C

SIZE

CL. 75