



BOCALE

Valentini - Viticoltori di Montefalco

MONTEFALCO ROSSO

Made mostly from the grapes of Sangiovese with a percentage of Merlot and Sagrantino, Montefalco Rosso is a typical Umbrian wine with great versatility, which can match the complexity of a great wine with freshness and drinkability. An ideal companion for a wide variety of dishes.

Grapes: Sangiovese, Merlot and Sagrantino.

Harvest: last ten days of September - early October. Hand picked from the vineyards.

Vinification: exclusively with natural yeasts. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

Aging: in barrel and barriques for about 7-8 months and then aged in bottle for at least 6 months.

Ageing: aging capability of at least 10 years if stored in ideal conditions.

Colour: ruby red with violet hues.

Aroma: floral scents, reminiscent of violets, accompanied by fruity notes of ripe cherry and lightly spicy notes.

Taste: well structured wine, balanced with soft tannins and good persistence.

Serving suggestions: to serve at a temperature of about 18 ° C. It goes well with pasta dishes, meat and poultry, meats and cheeses.