

ROSSO DI MONTEFALCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 63 ha
Soil composition: limy, with clay deposits
Training method: spurred cordon
Elevation: 1,148 ft a.s.l.
Vines/ha: 4,000-5,000 vines/ha
Exposure: South-East
Vines age: 16-17 years
Harvest time: early October
First vintage: 1995
Production: 100,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation

Container: stainless steel tanks
Length: 10-12 days
Temperature: 75-82 °F

Maceration

Technique: daily pumping over;
one delestage during alcoholic fermentation
Length: 10 days

Aging

Container: barriques
Wood: French oak
Length: 12 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 1.3 g/l
Acidity: 5.3 g/l
Dry extract: 32.5 g/l



FOOD PAIRINGS

Ideal with white and red meats, burgers, roasts, and game.



TASTING NOTE

Intense ruby-red color with purple hints.
An ample fruit nose of raspberries with hints of spice and vanilla.
On the palate, it is full-bodied and structured, with tannins that complement the wine's roundness and a long, flavorful finish.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa
Winemaker: Riccardo Cotarella & Emanuele Nardi
Total land under vine: 63 ha
Winery production: 200,000 bts
Region: Umbria (Italy)

