



Montefalco Rosso



Appellation: Montefalco Rosso DOC
Area of production: Montefalco, Umbria
Harvest / Vintage 2016
Number bottles 13.000

Altitude: 350 mt above sea level
Soil Composition: Mixed structure
Tonnes of grape per hectare: 8 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon

Vinification: Traditional temperature-controlled on skin
Fermentation temperature: 28 °C
Length of Fermentation and Maceration: 15 days
Ageing: 14 months barriques and minimum 4 months in bottle

Service temperature: 16° - 18 °C
Alcoholic content: 14,5%

Tasting notes: From the union of the power of Sangiovese and Sagrantino and the appeal of Merlot is born Tenuta Alzatura's Montefalco Rosso. It also springs from a desire to create a variation on the theme of Sagrantino. The estate-grown grapes are vinified separately and then blended just before being placed into small oak barrels. The Merlot is harvested during the second ten days of September, while the Sangiovese and Sagrantino reach their phenolic maturity only by mid-October. Fermentation occurs in small stainless-steel tanks at a temperature of 28 °C, followed by aging in wood for 14 months. Montefalco Rosso has an intense ruby-red color, with noticeable violet hues. The aroma is jammy with prevalent notes of blackberry and currant. Full bodied and balanced.

Serve with: roasted red meats and aged cheeses

TENUTA DELLA
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