

James
Suckling
92 PTS
2017

Robert
Parker
91 PTS
2015



TASTING NOTES

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.

Tenuta Alzatura Montefalco Rosso

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Umbria	70% Sangiovese
APPELLATION	15% Merlot
DOC Montefalco	15% Sagrantino

WINERY

At the end of the 1990s, the Cecchi Family invested in the Sagrantino di Montefalco territory, a prestigious Umbrian denomination that achieved DOCG status in 1992. Famiglia Cecchi quickly identified the elements behind the quality obtained by Montefalco wineries: the combination of the unique Sagrantino grape variety and the expressive terroir. Unlike the other Famiglia Cecchi Tuscan estates, which are formed by a single vineyard, Tenuta Alzatura has three different vineyards in three different areas: Monterone, San Marco, and Alzatura, all inside of the Montefalco appellation. Tenuta Alzatura and the Sagrantino di Montefalco DOCG are prime examples of territories where agriculture has shaped the culture for generations. Combined, the soil types (clay with sand and limestone pockets), typical rolling hills in the countryside with the best expositions for late ripening grapes varieties, and deep care of the vineyards—organic agricultural and winemaking methods emphasize the quality of each varieties—create wines of depth, substance, and strong personality.

CULTIVATION

These vineyard soils have a mixed structure, located at 350m above sea level, the yield is 8 tonnes per hectare with a density of 5000 plants per hectare, spurred cordon pruning.

VINIFICATION

Vinification is traditional with skins and temperature controlled, the fermentation temperature is 28°C and lasts for 15 days in stainless steel tanks.

AGING

There is a 14 month aging period in French barriques followed by a minimum of 4 months in bottle.