



PERTICAIA

MONTEFALCO ROSSO
DENOMINAZIONE DI ORIGINE CONTROLLATA
RISERVA

MONTEFALCO ROSSO RISERVA D.O.C.

GRAPE VARIETY:

Sangiovese 70%; Sagrantino 15%; Colorino 15%.

HARVEST TIME:

Manual, according to the maturity of the different grapes. From the middle of September to the middle of October

VINIFICATION:

Soft pressing of whole grapes under inert gas

FERMENTATION:

Maceration for one or two weeks depending on the grape variety;

Temperature lower than 30°C during the fermentation;

Temperature between 25°C/28°C during skin contact maceration;

Temperature between 20°C/22°C up to the completion of the malolactic fermentation

AGING:

Total of 36 months. They are set as follows: 18/24 months in small wooden barrels; 12 months in bottle.

COLOUR:

Intense ruby with garnet reflections

BOUQUET:

Hints of mature fruit with traces of currant, raspberry and cassia, embellished with spicy touches of pepper, thyme and vanilla

TASTE:

Wine full, with optimal structure and tannic weight

IDEAL WITH:

Food pairing excellently with red meat, wild meats, salami and seasoned, hard cheeses.

EVOLUTION:

Evolves for many years, improving its bouquet and refining itself remarkably



Azienda Agraria

PERTICAIA

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