



Montefalco Rosso

Appellation: Montefalco Rosso DOC
Area of production: Montefalco, Umbria
Harvest / Vintage 2006
Number bottles 18.000

Grapes variety: Sangiovese 70%, Merlot 15%, Sagrantino 15%
Altitude: 350 mt above sea level
Soil Composition: Mixed structure
Tonnes of grape per hectare: 8 Tonnes
Plant per hectare: 5000
Cultivation technique: Spurred Cordon
Harvest: Merlot in September, Sagrantino and Sangiovese second ten days of October

Vinification: Traditional temperature-controlled on skin
Method of fermentation: Stainless Steel
Fermentation temperature: 28 °C
Length of Fermentation: 18 days
Ageing: 14 months barriques
Date of Bottling: June 2008
Bottle age: Minimum 4 months

Service temperature: 16° - 18 ° C
Alcoholic content: 14 %
Acidity Total: 5.60 g / l
PH: 3.40
Extract: 27.9 g / l
Residual Sugar: 1,35 g / l

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



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