



## 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

### Tenuta Alzatura

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