



Sallustio

Montefalco Rosso
D.O.C.



Trade name:	Sallustio
Product name:	Montefalco Rosso D.O.C.
Grape varieties:	Sangiovese 60%, Barbera 25%, Sagrantino 15%
Soil:	clayey-calcareous
Land:	hilly
Type of cultivation:	Spur cordon - Guyot
Plants per hectare:	5.000
Yield per hectare:	10.000 Kg grapes
Annual production:	6.000 bottles
Vinification:	red, with 10 days fermentation
Maturation:	in large casks for 12 months
Bouquet:	spicy, with tobacco undertones
Palate:	persistent, slightly tannic, becomes smoother with ageing
Colour:	ruby red tending to garnet with ageing
Shelf life:	long
As an accompaniment to:	red meats, cold hams and salami, mature cheeses
Packaging:	6 x 0,75 lt bottles

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

Vocabolo Conversino, 153 - 06033 Cannara (Pg) - Italia - Tel. +39 0742 73 12 42 - Fax +39 0742 84 05 51
info@vinidifilippo.com · www.vinidifilippo.com