



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:	50% barriques
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



The grapes are produced in a vineyard cultivated almost entirely with horses.



Wines which do not use animal protein in the vinification process.

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

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