



Montefalco Rosso

Montefalco Rosso
D.O.C.



Trade name:	Montefalco Rosso
Name:	Montefalco Rosso D.O.C.
Grape varieties:	Sangiovese 60%, Barbera 30%, Sagrantino 10%
Soil:	clayey-calcareous
Land:	hillside
Type of cultivation:	spur cordon - Guyot
Plants per hectare:	5.000
Yield per hectare:	10.000 Kg grapes
Annual production:	30.000 bottles
Vinification:	traditional red
Maturation:	in stainless steel tanks
Perfume:	spicy with woody tones and a hint of red berries
Palate:	medium-bodied, slightly tannic and characteristic
Colour:	ruby red, tending to garnet with ageing
Shelf life:	medium
As an accompaniment to:	red meats, cold hams and salami, cheeses
Packaging:	6 x 0,75 lt vertical 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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