



# SALLUSTIO

Montefalco Rosso  
D.O.C.G. RISERVA



<b>Trade name:</b>	Sallustio
<b>Name:</b>	Montefalco Rosso D.O.C. Riserva
<b>Grape varieties:</b>	Sangiovese 60%, Barbera 25%, Sagrantino 15%
<b>Soil:</b>	clayey-calcareous
<b>Land:</b>	hilly
<b>Type of cultivation:</b>	Spur cordon - Guyot
<b>Plants per hectare:</b>	5000
<b>Yield per hectare:</b>	8000 Kg grapes
<b>Annual production:</b>	6000 bottles
<b>Vinification:</b>	traditional red with a brief passage on Sagrantino pomace
<b>Maturation:</b>	12 months in small oak, refines for 18 months in steel and few months in the bottle
<b>Perfume:</b>	spicy, with tobacco undertones
<b>Palate:</b>	persistent, tannic, becomes smoother with ageing
<b>Colour:</b>	ruby red, tending to garnet with ageing
<b>Duration:</b>	10/15 years
<b>As an accompaniment to:</b>	red meats, cold hams and salami, mature cheeses
<b>Package:</b>	6 x 0.75 lt horizontal bottles



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

**DI FILIPPO**  
VINI BIOLOGICI

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