



SALLUSTIO

Montefalco Rosso
D.O.C.G. RISERVA



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