



**PERTICAIA**  
Montefalco

## UMBRIA ROSSO IGT



### VARIETIES

80% Sangiovese, 20% red grapes from the Montefalco area

### HARVEST

Hand picking in the second half of September

### VINIFICATION

Separate vinification for each variety. Slow fermentation at controlled temperature and short macerations

### MATURATION

6/12 months of maturation in steel

### COLOUR

Deep ruby with violet reflections will turn to ruby with time

### AROMA

Hints of red fruits, notes of floral and spicy

### PALATE

Vibrant and balanced, with a soft and fruity aftertaste

### PAIRINGS

Coldcuts and cheeses, cereal soups and light first courses

### AGEING POTENTIAL

3-5 year

### SERVING TEMPERATURE

16 °C

### SIZE L

0,75