



PERTICAIA
Montefalco

MONTEFALCO ROSSO DOC



VARIETIES

70% Sangiovese, 20% Sagrantino, 10% Merlot

HARVEST

Hand harvested in September for Sangiovese and Merlot, in the first ten days of October for Sagrantino

VINIFICATION

Vinification at controlled temperature with 10-15 days of maceration

MATURATION

12 months in steel tanks for Sangiovese and Merlot and in wooden barrels for Sagrantino followed by 6 months in bottle

COLOUR

Ruby

AROMA

Wild berries under spirit with spicy notes

PALATE

Medium body, round and fresh

PAIRINGS

Quaffable table wine, well paired with savoury soups, first courses with meat sauces, aged cheeses and grilled red meats

AGEING POTENTIAL

5-8 years

SERVING TEMPERATURE

16-18 °C

SIZE L

0,75 | 1,5