

FATTORIA  
**ColSanto**  
*Vini Montefalco*

## MONTEFALCO ROSSO – DOCG Montefalco

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### GENERAL DATA:

**Vineyards:** located at Montarone in the municipality of Bevagna.

**Origin of ground:** alluvial

**Type of ground:** Clay, lime

**Grape:** Sangiovese e Sagrantino

**Vines per hectare:** 7000

### HARVEST:

The grapes are harvested at the beginning of October by hand using boxes, followed by gentle destemming.

### VINIFICATION AND REFINING:

The fermentation takes place at a controlled temperature of 23°C on the skins for fifteen days. This is followed by the malolactic fermentation which takes place 70% inside wooden barrels and 30% in steel tanks.

Maturing lasts 15 months and this also takes place 70% in wooden barrels and 30% in steel tanks. At the end of this period, the wine is assembled and bottled. There follows a further period of refining in the bottle.

### ORGANOLEPTIC CHARACTERISTICS:

It has an intense ruby red color. Its bouquet is fruity.

Well bodied, on the palate its tannins are soft and the aftertaste is long.

### FURTHER INFORMATION:

**Drink with:** matured cheeses, grilled meat.

**Longevity:** 10-12 years.

**Serve at:** 18°C.

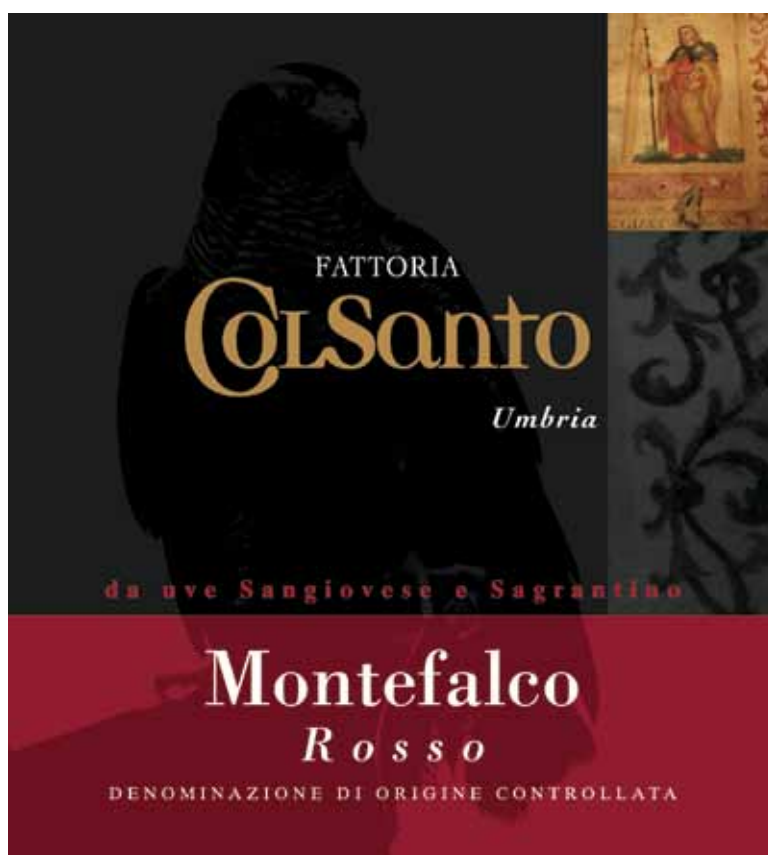
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