



CASALE  
TRIOCCO

# MONTEFALCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

## ROSSO

2013

*Nel cuore dell'Umbria tra valli e dolci colline,  
un gruppo di appassionati viticoltori del territorio  
coltiva le uve per ottenere vini eleganti e dotati di grande personalità.*



Skin contact at 10°C for 24 hours. Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank for 4 months.

**GRAPES:** Sangiovese, Sagrantino and other red berry grapes

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 13,50% Vol.

**RESIDUAL SUGAR:** 2 g/l

**CHARACTERISTICS:** Aged in oak barriques and refined in bottle, shows an intense red colour bordering on pomegranate, has an intense perfume, fruity, with spicy notes, it's dry, harmonic and rightly tannic. The possible presence of lees is to be considered natural and a proof of genuineness.

**SERVING SUGGESTIONS:** Excellent with first courses and meats.

**SERVING TEMPERATURE:** 16°C