

# SPOLETODUCALE

## MONTEFALCO DENOMINAZIONE DI ORIGINE CONTROLLATA ROSSO



Sangiovese and Sagrantino grapes are hand-picked at full ripeness, then are destemmed and crushed and the let ferment with skins for 30-40 days in stainless steel tank at 24-26°C The wine it's then racked in big oak cask where occurs malolactic fermentation. Ageing last 8-10 months. The wine can not be release within 18 months starting from November 1st after the harvest. After final racking the wine was fined, cold stabilized, filtered and bottled.

**GRAPES:** Sangiovese e Sagrantino

**PRODUCTION ZONE:** Perugia district

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 12,50% Vol.

**RESIDUAL SUGAR:** 2 g/l

**CHARACTERISTICS:** Aged in oak barrels then refined in bottle, shows an intense red colour bordering on pomegranate, intense perfume, fruity, with spicy sensations, dry, harmonic, with the right amount of tannins.

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

**SERVING TEMPERATURE:** 18°C