



## MONTEFALCO ROSSO RISERVA

### DENOMINATION

D.O.C.

### FIRST YEAR OF PRODUCTION

1997

### NUMBER OF BOTTLES PRODUCED EACH YEAR

140,000

### PRODUCTION AREA

Montefalco

### VARIETALS

Sangiovese 65% - Merlot 20% - Sagrantino 15%

### MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

1.7 kg

### WINEMAKING

Winemaking at controlled temperature and maceration on skins for 15 to 20 days.

### REFINEMENT

At least 12 months in barrique,  
6 months in the bottle

### CHARACTERISTICS

Ruby red in colour, broad perfumes  
and good intensity. Full-bodied in the mouth,  
accompanied by red fruit and spices.

### AGING

At least 5 - 10 years

### SERVING TEMPERATURE

18-20 C°

### PAIRINGS

Elaborate first courses, grilled meats,  
medium-aged cheeses.



CANTINA "TERRE DE' TRINCI"

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