

# Montefalco ROSSO D.O.C.



GRAPE VARIETY	Sangiovese 60%, Sagrantino 15%, Merlot 25%
YIELD	90-100t / ha
HARVEST	From mid-September to mid-October
VINIFICATION	In steel tanks
AGING	in tanks made from French oak for at least 6 months.
COLOR	Deep, ruby red, with violet and light garnet hues
BOUQUET	Elegant, persistent, refined, and fruity with notes of spice; aromas of underbrush and red berries
TASTE	Good structure, soft, voluptuous. Tannins and acidity well balanced. Long, fruity finish
TEMPERATURE	18-19 °C   65-66 F
BOTTLE SIZE	0.375 Lt. / 0.750 Lt. / 1.5 Lt. / 3.00 Lt.
FOOD PAIRING	Perfect with first courses, as well as red meat dishes

Scacciadiavoli's Montefalco Rosso boasts an intense red ruby color, an expansive, elegant bouquet with scents of cherry, and a soft and voluptuous flavour.

According to the ancient wine making tradition of the Montefalco area, after selecting the grapes for the production of the Montefalco Sagrantino, all the other varietals of red grapes were harvested for the production of a fresher wine, to accompany all type of dishes.

Montefalco Rosso lends itself well to ageing for years.