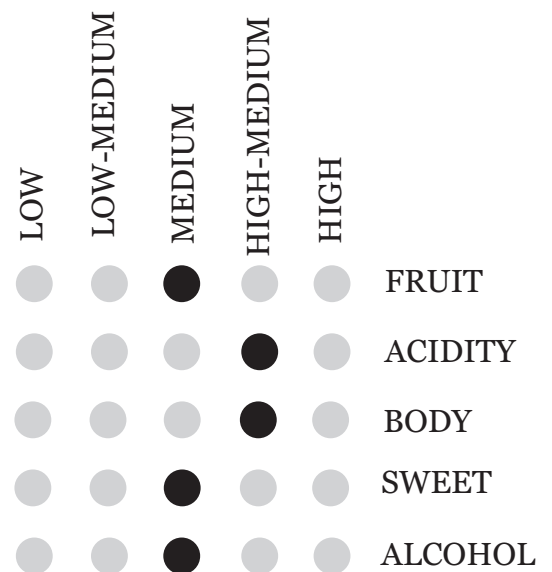


MONTEFALCO ROSSO DOC



Representing the strength of the land this is a wine you will fall in love with. This blend of Sangiovese, Sagrantino, and Ciliegiolo grapes is best described as a gastronomic delight! At its base we find the spirit of Moretti Omero, the first producer of organic wines in the wine district of Montefalco and it remains among the most famous wineries in the area.



Certified organic wine.

The farm has been organic certified since 1992.

Type: Full bodied red.

Grapes: 70% Sangiovese, 25% Sagrantino, 5% other red varieties.

Training system: Cordon spur, 15 and 30 years old vines. Vine density: 6.000 vines per hectare.

Yield per hectare: 60 hl/HA (8 tons). Type of soil: Clay. South facing aspect for Sangiovese and North-east facing aspect for Sagrantino.

Harvest: Hand-harvested from the end of September to the first week of October. Vinification: 15 days fermentation, 15 days maceration, 6 months on light lees. Bâtonnage.

Aging: 12 months in French oak tonneaux.

Tasting notes: Deep ruby red. At the nose fresh and firm core of wild berries, violet flowers. In the palate good structure and ripe tannins, as aftertaste leather, cloves and nutmeg. Pairing suggestions: Pizza with prosciutto from Norcia or pepperoni. First courses with meat sauces, roasted or grilled red meats, seasoned cheeses, Serving temperature: 16-18°C (60-65 °F). Bottle size: 750 ml, 1,5 lt and 3 lt.

Awards: 90/100 Gilbert&Gaillard dec 2020 Three stars Bellavita Award MARCH 2019, Best Value, Gambero Rosso OCT 2018 89/100 Gilbert&Gaillard JULY 2017 - 89/100 Gilbert&Gaillard MAY 2016 -Silver Medal Millésime Bio JAN 2015 - Wine Enthusiast 90/100 AUG 2012

Drink now and you can keep 10 years