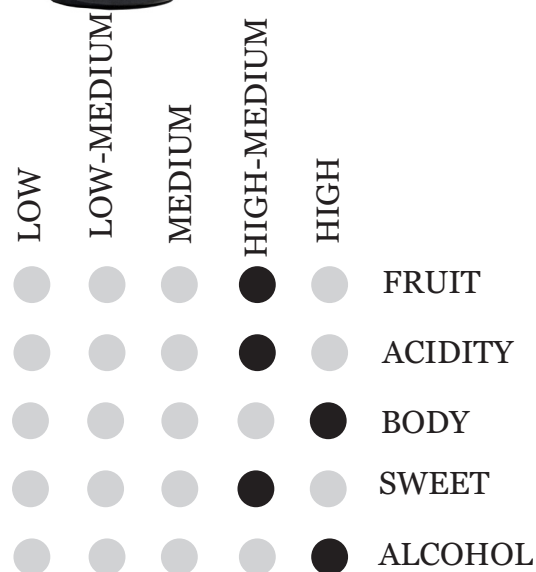


# MONTEFALCO ROSSO RISERVA DOC FACCIA TOSTA



Moretti family present a new wine: Montefalco Rosso Riserva DOC faccia tosta.

If you are a “faccia tosta” you will like it: infact it is a bold wine for bold people! Character and seduction! Sangiovese brings enveloping notes in the palate, Sagrantino gives the dense and powerful backbone. This wine can be named Riserva after 30 months of aging, and we choose to put it for 14 months in oak barrels. While sipping it, listen to: “Bad Guy” di Billie Eilish.



## Certified organic wine.

The farm has been organic certified since 1992. Type: Full-bodied red.

Grapes: 70% Sangiovese, 30% Sagrantino

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 for Sangiovese and North-east facing for Sagrantino. Harvest: Hand-harvested from the end of September to the first week of October. Vinification: 15 days fermentation, 30 days maceration, 6 months on light lees. Bâtonnage.

Aging: 14 months in French oak tonneaux.

Tasting notes: Vibrant ruby red. The nose is very dense and tightly-wound with backward aromas. Lovely attack on the palate with prunes and then a great silky tannin backbone. The mouth goes between creamy and powdery, great passage on wild berries.

Pairing suggestions: First courses with meat sauces, roasted or grilled red meats, seasoned cheeses.

Serving temperature: 16-18°C (60-65 °F). Bottle size: 750 ml

Drink now and you can keep 10 years