

# MONTEFALCO DOC ROSSO

Intense ruby color wine. This wine is the result of a perfect blend of three grapes: Sangiovese, Merlot and autochthonous grape variety. The nose is characterized by a hint of red fruit, harmonized by the presence of local grape variety which completes the tones with sensations of wild strawberry and raspberry. This is a wine of good structure and alcoholic power, of good freshness and flavor. Harmonious and well-balanced wine.

GRAPES VARIETY:	65% Sangiovese, 10% Merlot and 25% autochthonous grape variety
PRODUCTION AREA:	Montefalco
SOIL COMPOSITION:	Soil of sedimentary origin, weakly clayey with presence of gravel and limestone
ALTITUDE:	300 a.s.l
ORIENTATION:	South-South East
LAYOUT:	3.000 vines per hectare
TRAINING SYSTEM:	Spur-pruned cordon
YEALD PER HECTARE:	70 q/ha
HARVEST:	End of September, beginning of October
VINIFICATION:	Traditional, in stainless steel tanks, contact with the skins for a duration of 15/20 days at a constant controlled temperature of 20/25°, daily stirred.
AGEING:	In oak barrels for 18 months In bottle for 4 months
AGEING THRESHOLD:	10 years
COLOUR:	Intense ruby red colour
OLFACTORY NOTES:	Fresh red fruits, cherries, wild strawberry and raspberry with a final herbal note
FLAVOR:	Good structure and alcoholic power, fresh and fruity; smooth tannic taste
SERVING TEMPERATURE:	16 - 18 °C
PAIRINGS:	Versatile wine to be paired with traditional first courses: homemade tagliatelle with goose sauce; particularly suitable for red meat or barbecued lamb.



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