

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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## *Montefalco Rosso*



**Montefalco Rosso** reflects the exceptional viticultural qualities of the Montefalco area. It is made from the sangiovese grape, with an additional amount from the sagrantino variety, in order to highlight the characteristics particular to the terroir of the Montefalco DOC zone.

**Wine type:** Red

**First year of production:** 2005

**Average annual production:** 180,000 bottles

**Grapes:** 70% sangiovese, 15% sagrantino, 15% merlot and cabernet sauvignon.

**Location:** The vineyard, facing south at an elevation of 360 metres, is planted on soils that are largely clayey with abundant pebble/gravel mixture.

**Climate:** Hot summers and very cold winters.

**Training system:** Spurred cordon.

**Density per hectare:** 5,000 vines

Yield in grapes: 60 quintals approx.; wine yield: 70%

**Harvest:** Manual, starting from the first ten days of September, then determined by the ripeness level of the grapes in each single vineyard parcel.

### VINIFICATION AND AGEING

The alcoholic fermentation and the maceration on the skins are particular to each grape variety, lasting from 10 to 12 days; the fermentation temperature is automatically set at 25°C. Pumpovers and punchdowns are frequent, and 15% of the wine is bled off. Malolactic fermentation follows, and 15% of the wine is matured in oak barriques. The final blend is then assembled, and the wine rests in steel tanks until bottling.

Stabilisation: Cold tartaric stabilisation

### SENSORY CHARACTERISTICS

Purplish-edged ruby in appearance. On the nose, fragrances of ripe red fruit blend with dark cherry preserves and hints of balsam. The palate is smooth and mouth filling, with good weight and complexity, thanks to prominent redcurrant and wild red berry fruit flavours. A crisp acidity and judicious tannins support it through an appealing, lingering finish.

**Available sizes:** 750ml; 1.5 and 3.0 litre.

**Serving suggestions:** Full-flavoured dishes, such as baked or meat-sauced pastas, aged cheeses, and main courses of red meats or game.

**Recommended glass:** Classic Burgundy balloon

**Serving temperature:** 18-20°C

**Storage:** Keep in a cool and dry place, away from direct light.

