

# CÒLPETRONE



## MONTEFALCO ROSSO DOC

*Denominazione di Origine Controllata*

**PRODUCTION AREA:** Gualdo Cattaneo (PG)

**GRAPES:** Sangiovese, Sagrantino e Merlot

**VINIFICATION:** fermentation and maceration at controlled temperature (24°-28° C) with daily pumping over and délestage; following the racking, wine will proceed the ageing on its own fine lees in stainless steel tanks followed by some months of bottle ageing

**TASTING NOTES:** full, enveloping roundness, tannins gives it strength and character. Serving temperature: 18° C, medium sized goblet. Perfect with white and red meats, grilled or roasted