

COLPETRONE



MONTEFALCO ROSSO DOC

Denominazione di Origine Controllata

PRODUCTION AREA: Gualdo Cattaneo (PG)

GRAPES: Sangiovese, Sagrantino and 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 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