



CANTINA FRATELLI PARDI

Montefalco Rosso

DENOMINAZIONE DI ORIGINE CONTROLLATA



SOIL TYPE

Sedimentary.
Exposure East, South-East.
Alt. 260 meters a.s.l.

GRAPE VARIETIES

70% Sangiovese, 15% Sagrantino, 15% Merlot and Cabernet.

YIELD

Grapes 90 q. per ha
Wine 60 hl per ha
Vines 4200/5000 per ha

HARVEST PERIOD

Second half of September, early October.

HARVEST METHOD

Manual.

VINIFICATION

Fermentation on the skins for 10 days. Alcoholic and malolactic fermentation in stainless steel tanks. Elevation in 26 hl cask of French and Slovenian oak for 12 months followed by 6 months in stainless steel tanks.
The bottled wine is aged in the cellar for a minimum of six months.

SERVING SUGGESTION

Feeling masterchef? Try it with homemade tagliatelle dressed with Angus white ragout and black truffle. Simple yet delicious with eggplant parmigiana. Or grab a chunk of parmigiano and a piece of bread.

WINEMAKER NOTES

A classic, intense, ruby red. In the nose truly and honest notes recalling beautiful Mediterranean characters of red fruits and flowers. The spiced herbaceous structure gives the wine a complex and earnest aroma.

In the palate it has a epicurean's impact, disclosing a refined texture and a long, mineral, lingering afterward.