
Un uomo,
un sogno,
il vino



MONTEFALCO ROSSO

Colle Grimaldesco
Denominazione di Origine Controllata

TABARRINI
MONTEFALCO

www.tabarrini.com



This is not Sagrantino's younger brother; it is a wine in its own merit, with great dignity and much potential. The fusion of traditional grapevines - Sangiovese and Sagrantino - and the precious input of the great 'internationals' ensures this wine has the making of a future Montefalco classic.



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Appellation

Doc

Number of strains per hectare

5.500

Number of bottles produced

22.000

Produced in

Montefalco

Soil type

Muddy, clay, good density

Features

The ruby tonality is a prelude to neat, intense perfumes reminiscent of ripe cherries and rose petals. Full rounded on the palate, it retains the structure and sweetness of the fruit without losing in freshness and depth.

Grapevine

Mostly Sangiovese, with the addition of Cabernet, Merlot and Sagrantino

Production per hectare

6 tons

Vinification

Soaking on the skins for over a month

Exposition

South-east

Ageing

12 months in French oak and 12 months in stainless steel barrels

Serving Temperature

16 - 18°

Vineyards' age

10 - 15 yerars

Altitude

420 m.s.l.

Ageing in the bottle

6 months

Pairing

First courses with elaborate sauces, medium mature cheeses, salami.

Training system

Spurred cordon

