



LUNGAROTTI ROSSO di MONTEFALCO

Montefalco Rosso DOC 2008
TENUTA DI MONTEFALCO



Type of wine: structured red for medium to long aging

Grape varieties: 75% Sangiovese, 15% Merlot and 10% Sagrantino; the first two are harvested in September, Sagrantino in October. Spurred cordon; 4500 vines/ha; yield 8000 kg/ha

Soil type: south-west exposure, the soil is loose with sandy-clayey texture; not deep, with a limestone subsoil

Vinification: stainless steel fermentation with 25 days of skin contact; barrique aging for 12 months and bottle aging for 6, after a light filtration. Released on the market about 18 months from the harvest, according to production legislation

Colour: lovely ruby red with decisive violet tones

Bouquet: intense, with notes of cocoa and green spices, cloves and cinnamon in an elegant progression of light woody notes; on the finish, hints of wild berries and plum jam

Flavour: harmonious with dense, soft and mature tannins; balanced acidity with persistent and moderately austere finish

Alcohol by volume: 14%

Consumption: due to its great versatility and softness, it can be enjoyed immediately or aged at length. Serve at 16°C(61°F) in large stem glass

Food affinities: a perfect match with roasted red meats, game, venison, charcuterie and sharp cheeses but also shrimp tempura and sashimi

Focus: a modern and versatile wine that owes its soft fragrance to the Merlot; like Sagrantino, it speaks the Lungarotti language of harmony and drinkability

Anecdotes: the grapes come from the Montefalco estate in Turrta

Label: view of the winery at Turrta di Montefalco and in the foreground the falcon, symbol of the town where falcon hunting, the great passion of Emperor Frederick II of Swabia, was a great tradition

Format: 375 ml; 750 ml

Bottles produced: 35,000