



LUNGAROTTI

## MONTEFALCO ROSSO

Montefalco Rosso DOC 2016 Organic 

TENUTA DI MONTEFALCO



**Type of wine:** medium-bodied red

**Grape varieties:** Sangiovese, Merlot and the main varietal cultivated in the Montefalco area, all organically grown; grapes harvested between September and mid-October. Double spurred cordon; 4000-5000 vines/ha; average yield 9 tonnes/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 28 days of skin contact; 12 months aging in barriques and 3000-litre casks, then bottle aging for 10 months before release

**Colour:** ruby red with violet tones

**Bouquet:** complex and with good intensity and hints of quinine, sweet spices and cinnamon; an elegant progression of slightly woody notes that are well balanced with a persistence of fresh red fruit

**Flavour:** good structure and elegant, acidic freshness; pleasant tannins; long finish with a lovely, slightly toasted note and a hint of sweet spices

**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:** stewed fresh-water fish, spit-roasted suckling pig, soup with spelt and legumes, stewed lamb liver, meatballs of Chianina beef with thyme, grilled or sautéed porcini mushrooms

**Focus:** a modern and versatile wine that owes its soft fragrance to the Merlot; like the Montefalco DOCG, even the DOC speaks the Lungarotti language of harmony and finesse

**Anecdotes:** the organically grown grapes come from Lungarotti's Montefalco estate in Turrta

**Label:** view of the winery at Turrta di Montefalco with its 20 hectares surrounding the winery. In the foreground is the falcon, symbol of the town where falconry, the passion of Emperor Frederick II of Swabia, who often stopped there, was a great tradition

**Format:** 750 ml

**Bottles produced:** 23,000