


LUNGAROTTI

MONTEFALCO ROSSO RISERVA

Montefalco DOC Rosso Riserva 2020 Organic
TENUTA DI MONTEFALCO



Type of wine: medium-bodied red.

Grape varieties: Sangiovese, Merlot and the “king” of varieties in Montefalco, harvested early September (Merlot), end of September (Sangiovese) and early October. Double spurred cordon; 4000-5000 vines/ha (1,620 – 2,020/acre); average yield 8 tonnes/ha (3.24 tonnes/acre).

Soil type: loose with sandy-clayey texture, not very deep and with limestone subsoil. South-west exposure.

Vinification: stainless steel fermentation with 28 days of skin contact; 12 months aging in barriques and 3000-litre (792 gallon) casks, then bottle aging for about 10 months before release.

Colour: intense 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: 15%.

Consumption: A very versatile wine for both immediate enjoyment or longer aging. Serve at 16°C (61°F) in an ample 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 which owes its soft fragrance to the Merlot varietal. Just like our Sagrantino, it speaks the language of Lungarotti with its harmony and appeal.

Anecdotes: the grapes are all cultivated at the Lungarotti Estate in Turruta di Montefalco.

Label: drawing of the Montefalco Estate with its 20 hectares surrounding the winery. In the foreground is the falcon, symbol of Montefalco, given its name by Emperor Frederick II of Swabia, who loved going there to practice falconry.

Format: 750 ml.

Bottles produced: 17,000.