



Goretti Montefalco Rosso



Varietal: 65% Sangiovese, 20% Merlot, 15% Sagrantino.

Alcohol %: 14

Exposure: West / East

Sugar Residual: g/l

Dry Extract: g/l

Altitude: 400 mts ASL

Soil: Medium soil, limestone-clay mix.

Age of Vines: 10+ yrs

Appellation: DOC Montefalco.

Tasting Notes: The nose is very intense and persistent. Touch of mature black fruit, blackberry and black currant, spicy with flowers nuances. On the palate shows medium-body with nice fruity notes, warm and austere, with a perfect harmony between coffee and tobacco nuances. Slightly tannic.

Winemaking: Controlled alcoholic fermentation in stainless steel tanks with a temperature of 18-20C for 14 days.

Aging: 13 months in barriques and then 14 months in bottle.

Food Pairing: Flavorsome first courses such as risottos, tagliatelle and ravioli; red meat cooked rare, game and mixed meat skewers.

Accolades



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