



ROSSO DI MONTEFALCO DOC 2005 SCACCIADIAVOLI

zone of production: Montefalco (P.G.)

altitude: 400-450 m o.s.l.

vineyard orientation: north-south

soil location: plain

varietal: 60% Sangiovese- 25% Merlot- 15% Sagrantino

soil composition: medium, doughy

harvest: end of August /beginning of September

vinification: stainless steel tanks

cellaring:

refinement:

alcohol content: 13,5%

serving temperature: 11- 13 C.

culinary suggestions: roasted red meats and aged cheeses

WINE CHARACTERISTICS

colour: dark ruby red with hints of purple

bouquet: Red roses and red cherry

palate: warm and gentle beginning, acidic finish, black pepper, earth a persistent and pronounced finish

Case format: 6 bottles

AWARDS AND RECOGNITIONS

Rivista "L'Espresso 2007"

2004 Vintage - 16/20

Rivista "Maroni - Guida dei Vini Italiani 2007"

2004 Vintage - 82