

PERTICAIA MONTEFALCO ROSSO



Sangiovese dominant blend that includes Sagrantino & Colorino grapes. Intense ruby red color. Fresh & vinous with the aroma of wild berries, raspberries & blueberries. Full & mildly tannic. Goes especially well with Umbrian & Mediterranean cuisine in general, pasta, salami & cold cuts. Will evolve in the bottle so if it is stored properly it will mature for at least 5 years. Organic.

From the Umbria Grechetto Appellation, Italy. The vineyards now total some 120 acres of well drained, lean soils with the addition of more than 250 olive trees. The lands are slightly sloped, are 320-350 meters above sea level, and are mainly facing south, south-west. Grapes are harvested by hand. Maceration for one or two weeks depending on the grape variety. Natural fermentation, thanks to the use of native leavens naturally present in the skins. Aged a total of 18 months; 12 months in steel vats and 6 months in the bottle. All operations are followed by the owner and the oenologist Emiliano Falsini, a great connoisseur of the territory and the wines of Montefalco. The goal is that of making wine with local grape varieties that the environment has chosen and styled in order to transmit the originality and personality of Umbria.

Veteran agronomist, Guido Guardigli worked as a consultant for many wineries throughout Italy in his career. In 2000, after his retirement, Guardigli bought an estate of his own, located in Casale, not far from Montefalco. After having bought the lands, the substantial work of planting new vineyards began and the construction of a modern cellar, in balance with the surrounding environment that maintained the appearance of the old farms in the area. *Perticaia* is the word for plow in Umbria's dialect (it is *aratro* in Italian) the instrument that, more than any other, marks the transition from sheep farming to agriculture. Perticaia is at the center of green Umbria, among the hills cultivated with olive groves & vineyards, surrounded by medieval towers, villages & castles. Guido works there with Alessandro Meniconi, a native son and an energetic young winemaker.

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Tasting Note:

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Shelf Talker:



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