

PERTICAIA UMBRIA ROSSO



Sangiovese, Colorino & Merlot. Intense ruby red with purple reflections. Fresh and vinous with the aroma of black cherries. Full, smooth taste. This wine can be drunk throughout the meal. It goes especially well with salami and cold cuts, with pasta and first course dishes from the Umbrian cuisine and with the Mediterranean cuisine in general. 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 in stainless steel for one week. Natural fermentation, thanks to the use of native leavens naturally present in the skins.

Aged for a total of 9 months; 6 months in stainless steel and 3 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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Sangiovese, Colorino & Merlot. Aromas of black cherries; fresh & vinous; full smooth taste. Organic.

Shelf Talker:



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taste. Wonderful with food, this wine
can be drunk throughout the meal. It
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Mediterranean cuisine in general. Will
develop in the bottle. Organic.

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