

MONTEFALCO ROSSO

Umbria, Italy

Adanti

www.cantineadanti.com

Method & Production

Harvest is handmade in the second half of September and in the first week of October. Grapes are crushed and de-stemmed, fermentation is made in stainless steel tanks at controlled temperature at 28° C. Maceration of 3-4 weeks with pumping over and delestage. Ageing in barrels and tonneaux for 12 months.

Tasting Notes

Intense ruby red colour. Powerful aromas on the nose, clean, pleasant, elegant, opening with reminescence of blackberry, blackcherry and violet followed by plum, blueberry, vanilla, pink pepper, tobacco, chocolate, cinnamon and mint. The aromas are confirmed on the palate: tannic but balanced by the alcohol, full body, intense flavours, very pleasant.

Food Matching

Game, roast, stewed and braised meat, aged cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AA0121	Montefalco Rosso	Barbera: 5% Sangiovese: 70% Cabernet Sauvignon: 5% Merlot: 5% Sagrantino: 15%	2021	14.5%	Cork	6x0.75lt	No	No	No	No