



PERTICAIA

Nel linguaggio arcaico la Perticaia è l'aratro, strumento simbolo dell'attività agricola. L'aratura ha segnato il passaggio dalla pastorizia all'agricoltura. Il radicamento al territorio.

MONTEFALCO
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO

MONTEFALCO ROSSO D.O.C.

GRAPE VARIETY:

Sangiovese 70%; Sagrantino 15%; Colorino 15%.

HARVEST TIME:

Varies according to the grape variety

VINIFICATION:

Maceration for one or two weeks depending on the grape variety

Temperature inferior to 30° C during fermentation

Temperature between 25°/28° C during skin contact maceration

Temperature between 20/22°C up to the completion of malolactic fermentation

AGING:

Total of 18 months - as set by the wine producers' regulations. They are set as follows:

12 months in steel vats; 6 months in the bottle.

COLOUR:

Intense ruby red

BOUQUET:

Fresh and vinous with the aroma of wild berries, raspberries and blueberries

TASTE:

Full, mildly tannic

IDEAL WITH:

This wine may be drunk throughout the meal. It goes especially well with salame and cold cuts, with pasta and first course dishes from the Umbrian cuisine and with the Mediterranean cuisine in general.

EVOLUTION:

This is a wine that will evolve in the bottle so if it is stored properly it will mature for at least 5 years



Azienda Agraria
PERTICAIA

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