

# TENUTA BELLAFONTE

## Pomontino

— 2019 —

### Montefalco Rosso DOC

APPELLATION	Montefalco rosso DOC
AREA OF PRODUCTION	Bevagna (Umbria)
VARIETAL	Sangiovese 80% - Sagrantino 20%
VINE AGE	16 years
ALTITUDE	900 - 1150 ft above sea level
TRAINING SYSTEM	spurred cordon - Guyot
PLANTING DENSITY	5.000/ha
SOIL TYPE	clay alternating with marl
PRODUCTION	7000 kg/ha
VINIFICATION	whole berries fermented with indigenous yeast
AGING PROCESS	12 months in Slavonian oak casks and at least 6 months in bottle
CLARIFICATION	unfiltered
ABV	13%
TOTAL PRODUCTION	16,000 bottles
SERVICE TEMPERATURE	16° - 18°C (64°F)

#### TASTING NOTES

A light ruby colour with notes of pomegranate, redcurrant, sour cherry and a hint of blackberry on the nose. It is agile on the palate, characterised by an excellent acidity and supported by light, elegant tannins. The finish is long and closes with a note of orange.



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