



CANTINA FRATELLI PARDI

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# Montefalco Rosso Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA

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#### SOIL TYPE

Sedimentary and clayey.  
Exposure East, South-East.  
Alt. 270 meters a.s.l.

#### GRAPE VARIETIES

70% Sangiovese, 20% Umbria native red grape, 10% Italian grape variety.

#### YIELD

Grapes 90 q. per ha  
Wine 60 hl per ha  
Vines 5000 per ha

#### HARVEST PERIOD

Second half of September, early October.

#### HARVEST METHOD

Manual.

#### VINIFICATION

Fermentation on the skins for 10 days. Alcoholic and malolactic fermentation in stainless steel tanks. Elevation in 26 hl cask of French and Slovenian oak for 18 months, followed by 9 months in stainless steel tanks. The bottled wine is aged in the cellar for a minimum of six/eight months.

#### SERVING SUGGESTION

Sundays are for braise: slow and juicy pork braise with potato millefoglie.