

**NAPOLINI**  
MONTEFALCO



**Montefalco**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
**Rosso**

### Characteristics

**Classification:** Denominazione di Origine Controllata

**Type of Wine:** Red

**Region of Origin:** Umbria, commune of Montefalco (PG)

**Year:**

**Grapes:** Sangiovese 70%, Sagrantino 15%, Merlot and Montepulciano 15%

**Harvesting:** by hand, in the first three weeks of October.

**Vinification:** Fermentation with steeping of skins for a period of 24-27 days.

**Ageing:** in Slavonia barrels of oak for 12 months

**Refining:** in bottles for 6 months

### Tasting notes

**Colour:** Brilliant and intense ruby red

**Bouquet:** Intense, winy and fruity. Recalls woodland berries and marasca cherries.

**Flavour:** dry, warm with good structure. Tannic to the palate with good gustative-olfactory persistence, harmonious.

**Gastronomic Combinations:** Well suited to tasty pasta dishes such as tagliatelle, ravioli, and risotto as well as to meats grilled or roast either on the spit or in the oven (pig, pheasant).

**Alcohol Content:** 13.5% Vol

**Serving temperature:** 18°C.



**Azienda Agraria Napolini**  
*di Scattini Tiziana*

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