

MONTEFALCO ROSSO

D.O.C.



PLANI ARCHE

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Cannara (PG) · Italia
www.planiarche.it

Vine

Sangiovese 60%, Barbera
25%, Sagrantino 15%

Soil

Clayey-calcareous

Type of cultivation

Guyot and cordoned

Plants per hectare

5.000

Production per hectare of vines

10.000 Kg.

Vinification

Red, with 10 days fermentation

Maturation

In large casks for 12 months

Aroma

Spicy, with tobacco
undertones

Palate

Persistent, slightly tannic,
becomes smoother with
ageing

Colour

Ruby red tending to garnet with
ageing

Maturity

Long

Goes well with

Red meats, cold hams and
salami, matured cheeses

Packaging

6 bottles 0.75 - horizontal



Organic
Farming