

BENEDETTI & GRIGI

La Gaita del Falco

Montefalco Rosso DOC

Technical information

Country: Italy
Region: Umbria
Appellation: Montefalco Rosso DOC
Grape Variety : 70% Sangiovese, 20% Sagrantino,
10% Merlot
Terroir : clay with veins of loose and
gravelly soil
Age of the vines : 10 to 12 years

Vinification

Fermentation in stainless steel containers at a controlled temperature. Maturation in oak barrels and barrique. Bottle ageing 4 months.

Tasting notes

The wine has a ruby colour with bright purplish highlights. The flavors contain an intense cherry, black currant and has a raspberry aroma. The taste is well balanced with soft tannins, balanced acidity levels and a long lasting cocoa and spice aftertaste.

Wine pairing:

Ideal for medium cured meat and cheese appetizers, succulent first courses and roasted white and red meats.

