

BELLAFONTE



Montefalco Rosso "Pomontino" DOC

Grapes:	80% Sangiovese and 20% Sagrantino
Region:	Umbria
Vineyards:	From vineyards located close to Bevagna
Altitude:	900-1,150 feet above sea level
Soil:	Clay terrain with marly and arenaceous formations
Vine Training:	Spurred cordon and Guyot
Vine Age:	15 years
Vine Density:	2,226 vines per acre
Total Production:	6,500 bottles
Vinification Process:	The grapes are not crushed, but simply destemmed so as to make vinification as gentle as possible, then transferred to the stainless steel vats, where they begin fermentation without added yeast.
Aging Process:	The wine undergoes 12 months of aging in large Slavonian oak casks, followed by six months of bottle age
Alcohol Content:	13.00%
Tasting Notes:	Limpid and light ruby. The nose reveals notes of pomegranate, red currant, sour cherry, bitter orange and a touch of blackberry. The mouthfeel is agile and tasty, characterized by a good freshness and supported by light and pleasant tannins. Closes with orange notes and a good persistence.
Winemaker:	Peter Heilbron and enologist Beppe Caviola Agronomic consultant: Federico Cortaz
Winery Philosophy:	We wish to create a great wine, which respects both nature and tradition, by interpreting the natural exuberance of Sagrantino grapes in an elegant and refined way.
Closure:	Cork
Food/Menu Pairing:	Pairs well with red meats, tomato-based pastas.



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