



CANTINA FRATELLI PARDI

Montefalco Rosso

DENOMINAZIONE DI ORIGINE CONTROLLATA



SOIL TYPE

Sedimentary.
Exposure East, South-East.
Alt. 260 meters a.s.l.

GRAPE VARIETIES

70% Sangiovese, 15% Sagrantino,
15% Merlot and Cabernet.

YIELD

Grapes 90 q. per ha
Wine 60 hl per ha
Vines 4200/4500 per ha

HARVEST PERIOD

Second half of September, early October.

HARVEST METHOD

Manual in small crates.

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 12 months, followed by 6 months in stainless steel tanks. The bottled wine is aged in the cellar for a minimum of six months.

SERVING SUGGESTION

Feeling masterchef? Try it with homemade tagliatelle dressed with Angus white ragout and black truffle. Simple yet delicious with eggplant parmigiana. Or grab a chunk of parmigiano and a piece of bread.

Winemaker's Diary

A vintage where climate changes were sometimes extreme but, fortunately, concentrated in the early part of the year when the vineyard is still dormant.

Autumn/ Winter 2019 recorded generous rains, sufficing an abundant water supply and avoiding future stress to the vines.

January and February were mild and with little rainfall, while in late March and early April there were frosts due to the dramatic drop in the temperatures.

Our vineyards have been protected from frost damage thanks to their setting on the highest part of the hills. Despite the cold, the germination was in the average.

In June there was another sudden drop in temperatures accompanied by abundant rains. These effect the phenological phases slowing them by about 10 days.

At the end of August, the high temperatures accompanied by sirocco winds speed up the ripening, bringing the harvest time back to normal. 2020 production was 15% less than the previous ones, while still ensuring the grapes' sound.

RS : 0.5g/l TA : 5.62g/l ABV : 14.5%