

Antano Milziade Eredi Soc. Agr. Semplice Montefalco Rosso DOC – 2018 / 2019

Tech Specs

Type:	Red Still Wine
Ingredients:	Sangiovese (60%) Merlot (20%) Sagrantino (20%)
Region/Subregion:	Umbria, Montefalco
Vegan?	Yes
Sustainable?	Yes
ABV:	2018: 16% 2019: 15%

A closer look...

Total Production:	1,650 cases
Vineyard:	0
Soil:	The soil is clay, rich in minerals. It never becomes too compact or heavy
Age of Vines:	1952–1992
Vineyard Size:	Oha
Climate:	The vineyards are characterized by a mild climate, with good and constant ventilation, which protects the vineyards from parasitic diseases. Sunshine is present both in the morning and in the afternoon. The sun exposure guarantees a good ripening of grapes and tannins, granting unmistakable elegance to the wines.
Farming Methods:	Vineyard management is rigorous, all the operations are carried out by hand and scrupulous attention is given to the harvest based on a careful manual selection of grapes. Grapes are put in cases that are carried to the cellar, so as to reduce the risk of oxidation. The training system is the spurred cordon and short pruning. This emphasizes a progressive reduction in yealds per hectare, increasing grape quality.
Fermentation Methods:	Vinification with long maceration on the skins (30 days). The long maceration is due to the fact that the grapes do not go into a mechanical press. Therefore, to favor the extraction of noble substances (polyphenols, tannins, anthocyanins), this long contact between skins and must is necessary. Fermentation takes place without temperature control. Alcoholic fermentation in stainless steel vats using only the natural yeasts present on the grapes. Malolactic fermentation is in stainless steel vats, and spontaneous, no lactic bacteria are added.
Winemaker:	
Elevage:	Ageing: 24 months, of which 12 are in large oak casks and 4–6 in the bottle. Our barrels are Slavonian oak, produced in Italy. We do not use French woods. The barrels used are tonneau (550L) and large barrels (2000L).
Fining/Filtration:	No
Residual Sugars:	<1 g/L
Acidity:	0
SO2:	20–30 mg/L

All about this bottle

Montefalco Rosso is a blend, subject to percentage requirements, of Sangiovese and Sagrantino. The D.O.C. requires that Montefalco Rosso be comprised of 60–70% Sangiovese, 10–15% Sagrantino, and the remainder from other red grapes (typically Merlot).†. We maintain organic practices even if we are not certified. Herbicides or pesticides are not used in the vineyards. We use only organic fertilizers, especially manure produced in our cows breeding. Diseases are controlled using traditional Bordeaux mixture and sulphur.

Color: Intense ruby red. Bouquet: Crisp, intense and enveloping, notes of soft red fruits. Palate: Harmonious, persistent, delicate tannins on the finish, ready to drink. Food pairing: white and red meat, game, medium-aged cheese. Serving temperature: 16∞ – 18∞C.



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