

DI FILIPPO



UMBRIA

Sallustio Montefalco Rosso DOC

Grapes: 60% Sangiovese, 25% Barbera, 15% Sagrantino

Area of Production: Collinare

Wine Making Process: Fermentation occurs traditionally with the grapes are then left in contact with the skins during fermentation, which take about 10 days. After fermentation is complete the wine is aged for 12 months in oak, and 6 months in the bottle before it is sold.

Alcohol: 13%

Tasting Notes: This wine is a brilliant ruby red color in the glass. The nose is spicy with notes of tobacco. On the palate it is persistent and slightly tannic.

Food Pairing: Serve with red meats, cold hams and salamis, and matured cheeses.



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