



## ZIGGURAT MONTEFALCO ROSSO D.O.C.

A combination of the power of Sagrantino and the elegance of Sangiovese, the Montefalco Rosso from Tenuta Castelbuono, which is certified as organic, expresses all the charm of a region with an age-old winemaking tradition.



### GRAPES

70% Sangiovese, 15% Sagrantino, 15% Cabernet and Merlot, harvested by hand in September and October.

### PRODUCTION AREA

Family-owned vineyards at Montefalco and Bevagna.

### TYPE OF SOIL

A clay-silt mix with excellent agronomic potential, well-structured and resistant to summer drought.

### TRAINING SYSTEM

Cordon Spur, 6250 vines per hectare.

### YIELD

55 hectolitres of wine per hectare.

### FERMENTATION TEMPERATURE

Cold pre-maceration at 12°C for 20 hours.  
Maximum fermentation temperature: 26°-28°C in stainless steel.

### MACERATION PERIOD

15-20 days.

### AGEING

12 months in 225 litre barriques and 500 litre tonneaux, followed by a minimum of 6 months in bottle.

### FIRST YEAR OF PRODUCTION

2004

### TASTING NOTES

#### APPEARANCE

A brilliant ruby red in colour.

#### NOSE

It immediately strikes one with the elegance and complexity of its broad aromas of cherries and cloves, which give way to balm-like tones.

#### TASTE

The same elegance is to be found on the palate: a wine of splendid balance, which is mouth-filling and remarkably powerful, yet very fresh. It is already extremely enjoyable, but will also undoubtedly benefit from a little ageing.