



LAMPANTE MONTEFALCO ROSSO RISERVA D.O.C.

This first release of the Estate's Montefalco Riserva comes from specially selected grapes from "Le Fonti" and "Saraceno" vineyards at Bevagna. It is a wine of great structure and elegance whose long maturation takes place in the heart of the Carapace, the Lunelli family's winery-cum-sculpture in Umbria, which is certified as organic.



GRAPES

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

PRODUCTION AREA

Family-owned vineyards at 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

45 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

18 months in tonneaux and large casks, followed by a minimum of 12 months in bottle.

FIRST YEAR OF PRODUCTION

2008

TASTING NOTES

APPEARANCE

A splendid ruby red with garnet tinges.

NOSE

Intriguing, with scents of wild violets and cherries in brandy, along with sweet spiciness and balm-like hints against a background of graphite.

TASTE

It explodes vigorously on the palate with its rounded, elegant fruit and well-structured, ripe, well-balanced tannins. Its long, broad finish suggests that it still has considerable potential for ageing.