



# Bocale

## TECHNICAL SHEETS



## U M B R I A

Main Office Number  
+1 (727) 585 8200

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**BOCALE**  
Valentini - Viticoltori di Montefalco

# Montefalco

## Rosso DOP

BOCALE

- Grapes** 70% Sangiovese, 15% native vine, 10% Merlot and 5% Colorino.
- Region** Umbria
- Harvest** Last ten days of September – early October. Handpicked from the vineyards
- Winemaking** Exclusively with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.
- Ageing** In barrels and barriques use for about 12 months and then aged in bottle for at least 6 months. Aging capability of at least 7-10 years if stored in ideal conditions.
- Tasting notes** Color - Ruby red with violet hues.  
Aroma - Floral scents, reminiscent of violets, accompanied by fruity notes of ripe cherry and lightly spicy notes.  
Taste - Well structured wine, balanced with soft tannins and good persistence.
- Food Pairing** Pasta dishes, soup with legumes, red meat and poultry, cold cuts and cheeses.



V 2022

- 92 Falstaff
- 89 WinesCritic
- 96 Ian D'Agata

V 2021

- 92+ Ian D'Agata
- 16 Jancis Robinson
- 93 Vinous
- 88 Wine Enthusiast
- 91 James Suckling

V 2020

- 91 James Suckling
- 93 Silver Decanter
- Gold Medal Gilbert Gaillard

V 2019

- 91 James Suckling
- Silver Decanter
- 91 Falstaff
- Gold, Gilbert Gaillard

V 2018

- 89 Wine Spectator
- Bronze Decanter
- 90 Gilbert Gaillard
- 91 James Suckling

V 2017

- 16 Jancis Robinson
- 89 Wine Spectator
- 92 Wines Critic
- Bronze Decanter
- 90 Luca Maroni
- 92 Falstaff
- Gold Gilbert Gaillard
- 89 Tasted by Andreas Larsson

V 2016

- Gold, Gilbert Gaillard



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# Montefalco Sagrantino

DOCG

BOCALE

**Grapes** 100% Sagrantino

**Region** Umbria

**Harvest** Second half of October. Handpicked from the vineyards.

**Winemaking** Maceration of at least 40 days only with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

**Ageing** In 1000 liters French oak barrels for 24 months and in bottles for other 12 months. Aging, a wine that can age for at least 10-15 years

**Tasting notes** Color - Deep ruby red with light violet tinge.  
Aroma - Typical scents of blackberries, currants and Maquis, with notes of spice and vanilla.  
Taste - well-structured wine with smooth tannins, good length typical of the variety.

**Food Pairing** Pasta dishes, Gnocchi in Sagrantino wine sauce, roasts and grills, aged cheeses



V 2023

- 17.5 Jancis Robinson

V 2020

- 93 Falstaff
- 90 WinesCritic
- 95 Ian D'Agata
- TTTT GuidaVini 2025

V 2016

- 88 Wine Enthusiast
- 90 Wine Advocate
- 91 James Suckling
- 16 Jancis Robinson
- 91 Wine Spectator
- 94 Falstaff
- Rosso The Wine Hunter
- 92 Gilbert & Gaillard
- Gold, Mundus Vini
- 95 Wines Critic
- 90 Tasted by Andreas Larsson

V 2017

- 90 Vinous
- 91 James Suckling
- Silver Decanter
- 92 Falstaff
- 91 Gilbert & Gaillard

V 2015

- 90 Silver, Decanter
- 94 Wines Critic
- 94 Luca Maroni
- 92 Falstaff
- 91 Gilbert & Gaillard

V 2019

- 93 Ian D'Agata
- 17.5 Jancis Robinson
- 93 Wine Enthusiast
- 91 James Suckling
- 93 Vinous
- 90 Double Gold, Gilbert & Gaillard
- 94 Falstaff

V 2018

- 91 James Suckling
- 90 Wine Enthusiast
- 89 Bronze, Decanter
- Double Gold Gilbert & Gaillard
- 92 Vinous

V 2014

- 92 Gold, Gilbert & Gaillard
- 20 Best Wines of Umbria

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# Trebbiano Spoletino

DOC

BOCALE

**Grapes** 100% Trebbiano Spoletino

**Region** Umbria

**Harvest** On the second ten days of October. Picked by hand.

**Winemaking** Maceration of at least 40 days only with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

**Ageing** In 1000 liters French oak barrels for 24 months and in bottles for other 12 months. Aging, a wine that can age for at least 10-15 years

**Tasting notes** Color - Deep ruby red with light violet tinge.  
Aroma - Typical scents of blackberries, currants and Maquis, with notes of spice and vanilla.  
Taste - well-structured wine with smooth tannins, good length typical of the variety.

**Food Pairing** Pasta dishes, Gnocchi in Sagrantino wine sauce, roasts and grills, aged cheeses



V 2024

- 95 Luca Maroni

V 2023

- 92 Falstaff
- 93 Winescritic
- 93 Ian D'Agata
- 15.5 Jancis Robinson
- 93 Vinous
- 88 Wine Enthusiast
- 90 Gold Gilbert & Gaillard
- 89 James Suckling

V 2022

- 88 James Suckling
- 90 Vinous
- 91 Wine Enthusiast
- Gold Medal Gilbert & Gaillard

V 2021

- 92 Vinous
- 88 James Suckling
- Gold, Gilbert Gaillard

V 2020

- 89 Wine Spectator

V 2019

- 90 Wine Spectator
- 91 Wines Critic
- 93 Luca Maroni
- 91 Falstaff
- 2 Hearts, Merum

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