



BOCALE

Valentini - Viticoltori di Montefalco

U M B R I A

MONTEFALCO SAGRANTINO DOCG BOCALE



GRAPES 100% SAGRANTINO.

REGION UMBRIA

HARVEST SECOND HALF OF OCTOBER. HANDPICKED FROM THE VINEYARDS.

VINIFICATION 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.

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; TEMPERATURE 18° – 20° C.



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MONTEFALCO ROSSO DOC 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.

VINIFICATION EXCLUSIVELY WITH NATURAL ENZYMES. WINE DOES NOT UNDERGO ANY KIND OF STABILIZATION AND FILTRATION. PRESENCE OF SEDIMENTS SHOULD BE CONSIDERED A GUARANTEE OF AUTHENTICITY.

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 IT GOES WELL WITH PASTA DISHES, SOUP WITH LEGUMES, RED MEAT AND POULTRY, COLD CUTS AND CHEESES.



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