

# COCO MONTEFALCO



## CAMORATA

MONTEFALCO  
DOC  
ROSSO

### GRAPE / BLEND

Sangiovese 60%, Merlot 25%, Sagrantino 15%.

### ALTITUDE

250 meters.

### EXPOSURE

East, South East.

### PLANT DENSITY:

5000/5500 vines per hectare.

### GRAPE HARVEST

From mid September to mid October, according to the ripeness of the vines.

### VINIFICATION

Fermentation on the skins in stainless steel vats. Maceration around 2/3 weeks.

### AGING

In barrels or barriques, stainless steel vats, at least 6 months in bottle.

### DESCRIPTION

Intense ruby red colour, fruity with spicy notes, fresh on the palate with balanced tannins, broad and persistent.

### PAIRING

Succulent first courses, red and white meats, medium-aged cheeses.

### SERVE AT

16/18°C (60,8° - 64,4° F)

### BOTTLE SIZE

750 ml bottle and 1.5 lt magnum in a wooden case.

### Az. Agr. Cocco Ilaria

Poggetto n° 6/c  
06036 Montefalco (PG)  
Tel. +39 347 19 16 207  
info@cocomontefalco.it



cocco\_montefalco  
[www.cocomontefalco.it](http://www.cocomontefalco.it)