

# COCCO

## 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.

#### WINEMAKING

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

#### Az. Agr. Cocco Ilaria

Poggetto n° 6/c  
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