



# CECCHI



## Montefalco Rosso

**Appellation:** Montefalco Rosso DOC  
**Area of production:** Montefalco - Umbria  
**Vintage** 2016  
**Bottles:** 40.000

**Grape varieties:** Sangiovese 70%, Sagrantino 15%, Merlot 15%  
**Altitude:** 350 m above sea level  
**Soil Composition:** Medium consistency, well structured  
**Tonnes of grape per hectare:** 8 Tonnes  
**Plant per hectare:** 5000  
**Pruning technique:** Spurred Cordon

**Vinification:** traditional in temperature-controlled on skins with long maceration

**Fermentation temperature:** 28 °C

**Length of Fermentation and Maceration:** 15 days

**Ageing:** 14 months in barriques and minimum 4 months in bottle

**Service temperature:** 16 -18 ° C

**Alcohol:** 13,5 % vol

Montefalco Rosso Cecchi takes its origins from an important venture begun among the family owned vineyards in the Umbria region, to promote this unique terroir. It has a deep red colour, ripe plums and cherries on the nose; Montefalco Rosso has layers of character all in balance.

**Serve with:** charcuterie and medium-aged cheese.

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Cecchi

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