



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Montefalco Rosso Pomontino DOC

80% Sangiovese and 20% Sagrantino from vineyards located in Bevagna, Umbria. The unpressed grapes go through spontaneous fermentation. The wine then ages twelve months in Slavonian oak and then six months in bottle. Light ruby red with notes of pomegranate, red currant, sour cherry, bitter orange and a touch of blackberry. A supple, savory palate with a good acid backbone and light tannins. Lovely orange notes on the long finish. The name is a tribute to the town of "Pomonte," which overlooks the vineyard.

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**Wine exported to:** USA, Canada, Austria, Japan

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## Most recent awards

**GAMBERO ROSSO:** Tre bicchieri

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## Winemaking and Aging

Grape Varieties:	80% Sangiovese, 20% Sagrantino
Fermentation container:	Stainless steel
Type of yeast:	Indigenous
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Oak
Type of oak:	Slavonian
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Diam



## Vineyard

Organic:	Yes, though not certified
Vineyard name:	Pomontino
Vineyard location:	Bevagna, Umbria
Soil composition:	Clay and marl
Vine training:	Spurred Cordon and Guyot
Altitude:	275-350 meters (900-1,150 feet)
Vine density:	5,000 plants per hectare
Yield:	70 quintals per hectare
Years planted:	2004

Age of vines:	15 years old
First vintage of this wine:	2017
Total yearly production (in bottles):	13,000

## Tasting Notes and Food Pairings

Tasting notes:	Light ruby red with notes of pomegranate, red currant, sour cherry, bitter orange and a touch of blackberry. A supple, savory palate with a good acid backbone and light tannins. Lovely orange notes on the long finish.
Serving temperature:	Best served at 16-18 °C (60.8-64 °F).
Food pairings:	Lovely with pasta with meat sauce, roasts and semi-aged cheese.
Alcohol:	13%
Winemaker:	Beppe Caviola