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Montefalco Rosso Pomontino DOC

Tenuta Bellafonte is located in Umbria, known as Italy's "green heart" for its verdant countryside, full of rolling hills blanketed in wild vegetation and cultivated agriculture. Owner Peter Heilbron fell in love with the leafy landscape dotted with medieval towns and historic buildings and left his hometown of Milan for this unique terroir. Peter purchased 30 hectares (74 acres) close to Bevagna in the Montefalco DOCG appellation. There are 7 hectares (17 acres) of Sagrantino under vine, from new and old vines, as well as 6 hectares (15 acres) of Trebbiano Spoletino, a local white variety that packs a punch. The sun-drenched tough, stony soil is mixed with the area's typical marn and arenaceous formations. The remaining hectares include woodlands and 2,500 olive trees. Tenuta Bellafonte's aim is to blend into the landscape, impacting the environment as little as possible. The estate also uses solar panels and a biomass boiler and even the remains of pruning are used to produce energy. The winery itself rests on a stainless steel and stone structure directly in contact with the rocky soil, enjoying ideal ventilation thanks to underground conduits that transfer outside air and ensure naturally cool temperatures. Hot air exits the winery through two large chimneys. This same, eco-friendly logic applies to the Bellafonte vineyard practices. Fertilization is entirely natural and no chemical herbicides are used. The trickiest work is performed by hand. 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.

Wine exported to: USA, Canada, Austria, Japan

Most recent awards

GAMBERO ROSSO: Tre bicchieri



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