

# TENUTA BELLAFONTE

## Pomontino

— 2017 —

### Montefalco Rosso DOC

APPELLATION	Montefalco rosso DOC
AREA OF PRODUCTION	Bevagna (Umbria)
VARIETAL	Sangiovese 80% - Sagrantino 20%
VINE AGE	15 years
ALTITUDE	900 - 1150 Ft above sea level
FARMING SYSTEM	spurred cordon - guyot
PLANTING DENSITY	5.000/ha
SOIL TYPE	clay alternating with marly and arenaceous formations
AVERAGE GRAPE PRODUCTION	70q/ha
VINIFICATION	fermentation only by natural yeast of unpressed berries
AGING PROCESS	12 months in Slavonian oak casks and more than 6 months in bottle
CLARIFICATION	spontaneous without filtering
ALCOHOL	13%
TOTAL PRODUCTION	6.500 bottles
SERVICE TEMPERATURE	16° - 18°C (64°F)

#### TASTING NOTES

Limpid and light ruby. The nose reveals notes of pomegranate, red currant, sour cherry, bitter orange and a touch of blackberry. The mouthfeel is agile and tasty, characterized by a good freshness and supported by light and pleasant tannins. Closes with orange notes and a good persistence.



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Via Colle Nottolo, 2 - 06031 BEVAGNA (PG)

[www.tenutabellafonte.it](http://www.tenutabellafonte.it)

[info@tenutabellafonte.it](mailto:info@tenutabellafonte.it)