

# GORETTI MONTEFALCO ROSSO

'SAN-JO-VAY-ZAY'  
'MURR-LOW'  
'SAH-GRAHN-TEE-NO'



## Red Wine | Sangiovese, Merlot & Sagrantino | Umbria, Italy | DOC

A blend of 60% Sangiovese, 20% Merlot, and 20% Sagrantino, Montefalco Rosso is the 'little brother' to Montefalco di Sagrantino DOCG wines. Both wines are grown in the region of Montefalco outside the city of Perugia in Umbria. This wine has less strict requirements and lesser aging time than its big brother creating a wine that ready to drink at a younger age. It is aged for 12 months in barrique and bottle aged another 12 months before release. It is a richer, more tannic version of other Sangiovese based wines.

Even though this wine is meant to be consumed at a younger age than Sagrantino di Montefalco it is still capable of aging for years if cellared properly. Suggested pairings include: dishes with tomato based sauces (like spaghetti, lasagna, bolognese, pizza), spicy chicken, beef, lamb, grilled fish, grilled vegetables, parmesan, blue cheese.

The Goretto winery is currently operated by its 3rd generation. The estate is located in the hilly area outside of Perugia, Umbria and features a 14th century tower that has become the emblem of Goretto. Their belief is that the quality of the wines is never the result of improvisation, but of a deep knowledge of land, climate, and production processes.

