



Fongoli Montefalco Rosso D.O.C.

This classic Umbrian table wine is a blend of 70% Sangiovese, 15% Sagrantino, and small amounts of Montepulciano and Merlot, harvested by hand in mid-October. After 10 days on the skins in cold-soak maceration, the wine is aged 18 months in large Slovenian oak barrels, followed by 6 months in bottle. With a deep ruby color, the wine's intense flavor features hints of oak, spice, cherry and blackberry.



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