



**Fongoli Montefalco Rosso Riserva D.O.C.**

A rich, luscious blend of 70% Sangiovese, 25% Sagrantino, and small amounts of Montepulciano and Merlot, harvested by hand in mid-October. After 10 days on the skins in cold-soaked maceration, the wine is aged 30 months in large Slovenian-oak barrels then 6 months in bottle. Its deep ruby color with hints of garnet introduces a fruity bouquet of blackberry and toasted oak. The wine is well-balanced, with silky tannins and an excellent finish.



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