
ROCCAFIGLIORE SANGIOVESE 'MELOGRANO'



Region: Umbria, Italy

Appellation: Umbria Rosso IGT

Grapes: 100% Sangiovese

Farming: Certified Sustainable

Age of Vines: Planted between 1999 and 2016

Altitude, Aspect & Soil Type: 380 M, E, Clay/Limestone/Chalk

Typical Harvest Time: Mid September

Maceration & Fermentation: Six days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: Aged in stainless steel for 10 months

Finishing: Soft filtration and natural cold stabilization

Production: 30,000 bottles annually

Notes from Oliver:

Cantina Roccafiore farms in the rolling hills of the Umbrian countryside near the town of Todi. The Baccarelli family (father and son) bought the property in 1999, planted the local Grechetto and Sangiovese and made their first vintage in 2005. Formerly in the energy business, they kept a mind toward sustainability from the beginning, building a renewable facility, using organic fuels for their tractors, and farming organically.

Luca's notes: 'pleasing acidity, soft tannins, savory. Flavors of wild berries and plum, with a herbal note.' The name Melograno means pomegranate, and an attractive savory sour character, reminiscent of the fruit, makes this wine beg for food. I would add notes of sour cherry and almond. Where's the pizza?