Tale Saturday, October 10, 2015

Le Cimate Montefalco Rosso 2011 (Umbria) - Wine Review

Tonight's red wine is from <u>Cantina Le Cimate</u>, a fairly new winery in Montefalco that was started up by Francesca Bartoloni in 2011 to continue his family's tradition in agriculture that dates back to the 1800's.

The name of the family-owned winery "Le Cimate" was inspired from the hilly area where the winery is located, and is only 1 km southwest from Perticaia - a beautiful wine I tasted in August. Le Cimate is located at the peak of a hill, where one can get a very nice view of the Martani mountains and the town of Montefalco.

Vines for this wine were planted in 2001 and sit on a silt-clay soil that is moderately calcareous, fresh and deep and faces southeast. The wine is fermented in steel tanks and macerated for 15 days. Ageing occurs for 24 months, 12 of which are in Slovenian oak barrels, and 6 months in bottle.

In Ontario, this red wine is available via private order from Cottonwood Agency.

Tasting Note:

LE CIMATE MONTEFALCO ROSSO 2011 - DOC, Umbria, Italy (XD) - \$30.50

Blend of 60% Sangiovese, 15% Sagrantino, 15% Merlot, and 10% Cabernet Sauvignon.
Raspberry and blackberry aromas from the cork. Perfumed nose of black plum, cherry, and hints of apple wood from the glass. The palate is medium-to-full bodied with black licorice, herbal, blackberry and mild cedar oak notes. Some minty flavours mid-palate. Bright acids. Finish is long with earthy and woody notes. Sweet tannins still a bit tight, but has good structure to improve over the next 2 years. Drink over the next 6-7 years. Will be enjoyed with homemade Chicken Lasagne by Chez Megz and could pair with red meats. Score: 89 pts



🗘 2011, italy, montefalco, red-wine, sangiovese, umbria 🗜 No comments