



Azienda Agricola Montemelino “Grappollo Rosso” IGT

Winery: Montemelino
Category: Wine – Still – Red
Grape Variety: 60% Sangiovese & 40% Trasimeno Gamay
Region: Lago di Trasimeno/ Umbria/ Italy
Vineyard: Estate
Winery established: 1961
Feature: Organic



Product Information

Soil: Clay
Altitude: 820 feet above sea level
Vinification & Yield: Manual harvest in late September. Vinified in concrete tanks and aged in oak barrels for 6-8 months.
Tasting Note: Obtains from Sangiovese and Trasimeno Gamay grapes a beautiful ruby color and a fruity fresh aroma; a traditional wine with a dry with good structure, intense and soft tannin.
Alc: 13 %

Producer Information

Overlooking Lake Trasimeno, on the northern most cusp of Umbria, this tiny farm is run by Margret and Guido Cantarelli, together with their daughter Sabina now. The farm is located on the northern hills of Lake Trasimeno on the border between Umbria and Tuscany, Tuoro. A few kilometers from Cortona, in the province of Perugia, is an ideal location to rest but also to visit cities and villages. The hills around this interior lake form one of the most unknown wine zones in Italy; Colli del Trasimeno (DOC). There are only a dozen or fewer producers in the appellation, most of which are growing international varieties. Montemelino’s farm is roughly 25 acres, with less than 10 being under vine. They grow grechetto for the white wine and sangiovese and gamay for the red. Yes, gamay! Gamay has been growing around the lake for more than 85 years, opinions vary as to where and why it’s actually here, but it certainly has remained a relative unknown to the outside wine world. Farming is organic, the wines are naturally fermented and aged in large Slavonian oak barrels that rest both under the farm house and in a tiny chapel on the property (for lack of space and the proper temperature conditions). These are humble, simple wines made in a very genuine and characterful way.