



The Valentini family, owner of Bocale winery, has been connected to the City of Montefalco by history and personal experiences for over one hundred years. The background is the special Umbria Region, full of history and culture, where the act of every farmer is full of folk wisdom, simplicity, passion and sacrifice. The family's philosophy is influenced by the history of men working in fields, surrounded by the rare beauty of its hilly landscape. In 2002, the Valentini tradition continues in the new generation of Valentini revitalizing the environmental and cultural heritage and creating Bocale, a winery built on the old passion for wine passed down through generations. The company covers 9 hectares, of which 5,2 are vineyards and having an average annual production of 30,000 bottles. Bocale in dialect, is a term used to indicate a two-liter mug of wine or olive oil, but also the name by which this family of Montefalco has always been known. The productions of Montefalco Rosso and Montefalco Sagrantino are authentic expressions of an innovation in the tradition, where the fruits of nature are mixed with the perfection and simplicity of human gestures. Central elements of the philosophy behind Bocale wine is the respect given to environmental cycles and the handcrafted process that makes the wine such a natural product full of personality.





### TREBBIANO SPOLETINO

A wine obtained exclusively by grapes from the autochthonous vine of Trebbiano Spoletino, a wine of great elegance, seasonings and evolutionary capacity.  
Grapes: Trebbiano Spoletino 100%.  
Harvest: on the first ten days of October. Picked by hand.  
Vinification: cold maceration of the cuticle for 12-18 hours, then cold static purification and fermentation with selected yeasts at the temperature of 18 degrees for some weeks, it continues with the maturation on the yeasts for some months.  
Maturation: in barrels of steel for six months.  
Aging: a wine that can mature in bottle for a minimum of 4-5 years.  
Colour: straw yellow with shades of green.  
Aroma: it starts with notes of typical citrus and a base of peach and tomato leaves, it evolves in spicy and intense notes with the passing of months and its smell becomes complex and variegated.  
Flavor: fresh wine, sapid, great structure, saline and refreshing ending.  
Pairings: great with white meat, fish and fresh cheese.  
Alcohol content: 13,50%



### MONTEFALCO ROSSO

Montefalco Rosso is a typical Umbrian wine with great versatility, which can match the complexity of a great wine with freshness and drinkability. It's made mostly from the grapes of Sangiovese with a small percentage of Sagrantino, Merlot and Colorino. An ideal companion for a wide variety of dishes.  
Grapes: 70% Sangiovese, 15% Sagrantino, 10% Merlot and 5% Colorino.  
Harvest: last ten days of September – early October.  
Handpicked from the vineyards.  
Vinification: exclusively with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.  
Aging: in barrels and barriques use for about 12 months and then aged in bottle for at least 6 months.  
Colour: ruby red with violet hues.  
Aroma: floral scents, reminiscent of violets, accompanied by fruity notes of ripe cherry and lightly spicy notes.  
Taste: well structured wine, balanced with soft tannins and good persistence.  
Pairings: pasta dishes, red meat and poultry, cold cuts and cheeses; temp. about 18°.  
Alcohol content: 14%



### MONTEFALCO SAGRANTINO

Made exclusively from grapes of the native Sagrantino, this wine combines perfectly aromatic expressiveness and structural elegance. Of great character and personality, it gives its best with a perfect aging period.  
The quantity is limited and the bottles are numbered.  
Grapes: 100% Sagrantino.  
Harvest: second half of October. Handpicked from the vineyards.  
Vinification: maceration of at least 40 days only with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.  
Aging: in 1000 liters French oak barrels for 24 months and in bottles for other 12 months.  
Colour: deep ruby red with light violet tinge.  
Aroma: typical scents of blackberries, currants and Maquis, with notes of spice and vanilla.  
Taste: well-structured wine with smooth tannins, good length typical of the variety.  
Pairings: pasta dishes, red meats, cheeses; temp. 18° – 20° C.  
Alcohol content: 15,50%



### MONTEFALCO SAGRANTINO PASSITO

Made exclusively from grapes of the native Sagrantino, this wine combines perfectly the aromatic expressiveness and structural elegance.  
Of great character and personality. The quantity is very limited and the bottles are numbered.  
Grapes: 100% Sagrantino.  
Harvest: half of October. Handpicked from the vineyards. The bunches are accurately selected and then left to dry out on mats for at least two months.  
Vinification: maceration of at least 25 days only with natural yeasts. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.  
Aging: in barrique for 24 months and in bottle for 6 months.  
Colour: deep ruby red with light violet tinge.  
Aroma: typical scents of blackberries, currants and Maquis, with notes of spice and vanilla.  
Taste: wellstructured wine with smooth tannins, good length typical of the variety.  
Pairings: a meditation wine, it's excellent if accompanied with ripe cheese, dry sweets or chocolate; temperature 16° -18° C.  
Alcohol content: 15,00%