

BOCALE

Valentini - Viticoltori di Montefalco

   @BocaleVini

The Bocale's philosophy



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The Valentini family has been connected to the City of Montefalco by history and personal experiences for over one hundred years.

The family's philosophy is influenced by the history of men working in fields, surrounded by the rare beauty of its hilly landscape.



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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.

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.





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The Valentini family's winery "Bocale" was established six kilometers from the center of Montefalco (Perugia, Umbria), located on a hill overlooking the valley of Spoleto. About 473 meters high, it offers a spectacular view known as the "Balcony of Umbria".

Main characteristics of production:

- The wines are all natural, homemade with an artisan process that reflects the regional characteristics;
- The vineyard is treated with natural grass regeneration techniques (land planting), using only organic and mineral fertilizers without the use of chemical products or herbicides;



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Main characteristics of production:

- The fermentation takes place exclusively with native yeasts;
- The wine is produced without microfiltration and thermal stabilization;
- The ageing takes place in French oak barrels;
- The wines are sold only after a thorough process of aging in the bottle has occurred.
- The wines are made without the use of any substances of animal origins. In clarification it doesn't involve any product of animal origins, no eggs or dairy. It is Vegan approved with the V-Label.



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VEGAN

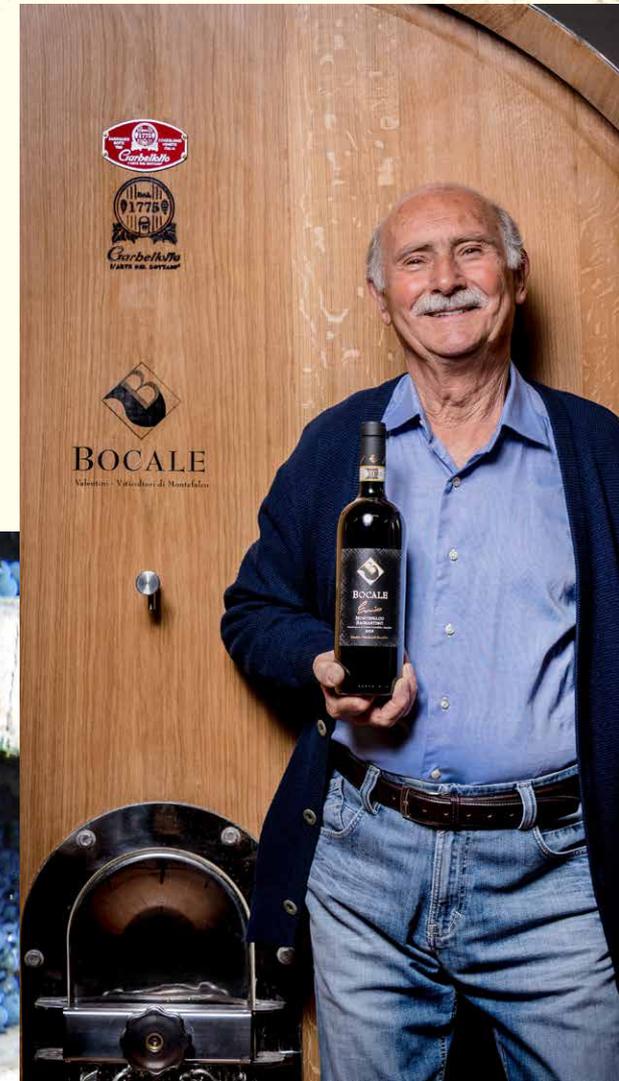
Main characteristics of production:

- The energy used for the entire production comes from renewable sources using a photovoltaic system;
- The company covers 10 hectares, of which 6 are vineyards and having an average annual production of 35,000 bottles.



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Historical information about Sagrantino

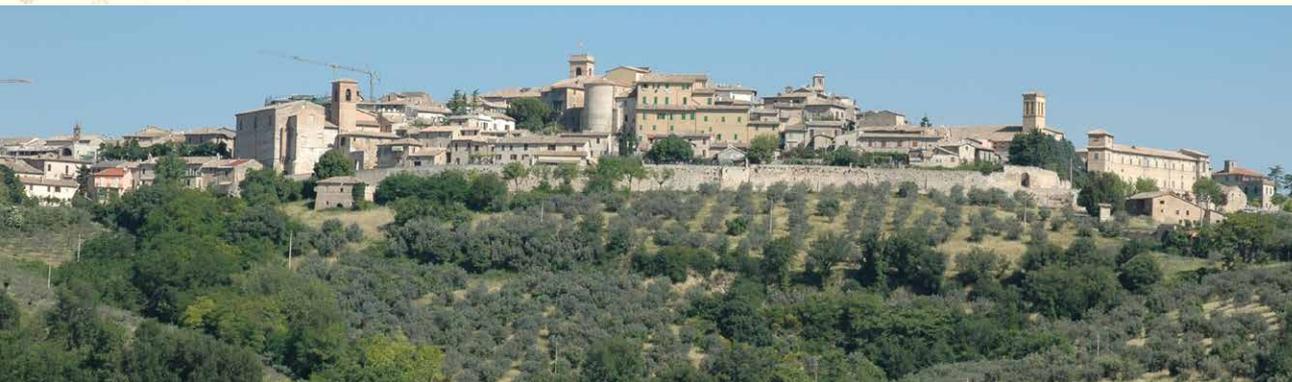


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Plinio il Vecchio, in “Historia Naturalis”, describes the “Itriola”, a typical grape of the region, which according to several scholars is likely to be the Sagrantino grape.

Other historical sources assume that the vines were imported from Minor Asia by the followers of Saint Francis of Assisi.



Historical information about Sagrantino



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By 1088 there was written evidence of vineyards in Montefalco and numerous documents dating back to the thirteenth century referring to “the care and the dedication of the vine growers towards the vineyards”

From the first half of the Fourteenth century communal laws started to protect vines and wine, dedicating whole chapters and sections of communal statutes to them.



Historical information about Sagrantino



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In 1451 the famous Florentine painter Benozzo Gozzoli was called upon by the Franciscan monks to paint frescos in the apse of their church, maybe he was depicting Sagrantino when he painted red wine within the frescos dedicated to Saint Francis of Assisi.



Historical information about Sagrantino



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From 1540 a communal decree officially established the registration of grape harvest in Montefalco.

The first document that officially discusses the vines dates back to the Sixteenth century and is held in the notarial archive in Assisi.



Montefalco Sagrantino



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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. Limited production, Numbered bottles.

Grapes: 100% Sagrantino.

Harvest: second half of October. Handpicked from the vineyards.

Vinification: only with natural enzymes, maceration of at least 40 days. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

Maturation: in 1000 liters French oak barrels for 24 months and in bottles for other 12 months.

Aging: a wine that can age for at least 15-20 years.

Colour: Deep ruby red with light violet tinge.

Aroma: typical scents of blackberries, currants and Maquis mediterranean, with notes of spice and vanilla.

Taste: well-structured wine with smooth tannins, good length typical of the variety.

Pairings: pasta dishes, gnocchi in Sagrantino wine sauce, roasts and grills, aged cheeses; temperature 18° - 20° C.



Montefalco Sagrantino Ennio



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The Ennio Sagrantino possesses all the distinctive traits that have made this type of wine famous around the world: it is a rich, powerful wine, but it also amazes you with its approachable style. It reveals an elegant rounded profile that surprises us by re-proposing the historic grape variety of Montefalco in a brand-new version. Limited production, Numbered bottles.

Grapes: Grapes: 100% Sagrantino.

Harvest: second half of October. Handpicked selecting the grapes from the highest vineyard parcel.

Vinification: only with natural enzymes; vinification and maceration in open wooden barrels with daily manual punching down. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

Maturation: in 1000 liters French oak barrels for 24 months and in bottles for other 24 months.

Aging: a wine that can age for at least 15-20 years.

Colour: Deep ruby red with light violet tinge.

Aroma: typical scents of blackberries, currants and Maquis mediterranean, with notes of spice and vanilla.

Taste: well-structured wine with smooth tannins, good length typical of the variety.

Pairings: pasta dishes, smoked spring onion risotto, black truffle, braised or stewed red meats, aged cheeses; temperature 18° - 20° C.



Montefalco Rosso



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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.
- Maturation:** in barrels for about 12 months
and then aged in bottle for at least 6 months.
- Aging:** aging capability of at least 10-15 years if stored in ideal conditions.
- 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.
- Serving suggestions:** It goes well with pasta dishes, soup with legumes, red meat and poultry, cold cuts and cheeses. To serve at a temperature of about 18° C.



Montefalco Sagrantino Passito



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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.

Maturation: in barrique for 24 months and in bottle for 6 months.

Aging: a wine that can age for at least 10-15 years.

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.



Trebbiano Spoletino



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A wine obtained exclusively by grapes from the autochthonous vine of Trebbiano Spoletino, a wine of great elegance, seasonings and evolutionary capacity.

Grapes: 100% Trebbiano Spoletino.

Harvest: on the second ten days of October. Picked by hand.

Vinification: cold maceration of the cuticle for 12-18 hours, then cold static purification and fermentation with natural 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 Velvety vegetables soup, risotto with saffron, white truffle, white meat, fish and fresh cheese.
To serve at a temperature of about 12° C.





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Via Fratta Alzatura - 06036 Montefalco - (Perugia) Umbria - Italia
Tel. +39 0742 399233 - fax. +39 0742 718052 - email: info@bocale.it

www.bocale.wine



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