

## THE PHILOSOPHY

For over a century, the Valentini family has been intimately connected to the history and life of the City of Montefalco.

The backdrop is the unique Umbria Region—a place rich in history and culture—where every farmer's act is infused with folk wisdom, simplicity, passion, and sacrifice. The family's philosophy is profoundly influenced by this history: generations of people working the fields, surrounded by the rare beauty of the region's hilly landscape.

In 2002, the Valentini tradition was revitalized by the new generation, who sought to honor their environmental and cultural heritage by establishing Bocale. The winery was founded on an old passion for wine, passed down through the family for generations.

Bocale, in local dialect, is a term used to indicate a two-liter jug of wine or olive oil. It is also the nickname by which this Montefalco family has always been known.

The production of Montefalco Rosso, Montefalco Sagrantino, and Trebbiano Spoletino is an authentic expression of the territory, balancing ancient wisdom with modern, sustainable methods. Here, the fruits of nature merge with the perfection and simplicity of human gestures.

The central elements of the philosophy behind Bocale wines are the deep respect for environmental cycles and the handcrafted process that results in a natural product, full of unique personality.

## CHARACTERISTICS

♦ The farm covers 10 hectares (25 acres) total, of which 6 are vineyards (15 acres), with an average annual production of 35,000 bottles.

♦ The wines are all natural, handcrafted with an artisan process that reflects the regional characteristics.

♦ The vineyards and olive groves are managed using organic and sustainable practices, and Bocale obtained formal organic certification for farming practices in 2023. The soil is treated with natural grass regeneration techniques, using only organic and mineral fertilizers without the use of chemicals or herbicides.

♦ Fermentation takes place exclusively with native yeasts.

♦ The wine is produced without microfiltration or thermal stabilization.

♦ The wines are made without the use of any substances of animal origin. Clarification does not involve any product of animal origin (no eggs or dairy). It is Vegan Approved with the V-Label certification.

♦ Aging takes place in French oak barrels.

♦ The wines are sold only after a thorough process of bottle aging has occurred.

♦ The energy used for the entire production comes from renewable sources, utilizing a photovoltaic system.

## HISTORICAL INFO

Pliny the Elder, in his *Naturalis Historia*, describes the *Itriola*, a typical local grape which, according to some scholars, is likely identifiable with the *Sagrantino* variety.

Written records already attest to land planted with vines in Montefalco by 1088, and numerous documents dating back to the 13th century confirm the constant care that "vine growers dedicated to the fields planted with vines." In 1240, during the presence of Frederick II of Swabia, the town's name changed from Coccorone to Montefalco. It is here that the local indigenous wine, used to cure an epidemic among the Emperor's falcons and court, became known as *Sagrantino*, derived from the Arabic "Sagr-rans", meaning "the wine that cures the Sacred Falcon." From the first half of the 14th century, communal laws began to protect the vine and wine, dedicating entire chapters and sections of municipal statutes to them. In 1451, the famous Florentine painter Benozzo Gozzoli alludes to *Sagrantino* by depicting a bottle of red wine on the table of the knight Celano in the frescoes dedicated to the life of Saint Francis. Starting from 1540, a communal ordinance officially established the starting date of the grape harvest in Montefalco. In 1622, Cardinal Boncompagni, papal legate of Perugia, intensified the sanctions established by the communal statute, even including "the penalty of the gallows if any person were to cut the grapevine."

The first document that officially names the *Sagrantino* grape variety dates back to the 16th century and is preserved in the notarial archive of Assisi. In 1703, the Conventual Friars Minor of San Francesco obtained authorization for the retail sale of their wine by the glass, operating much like a modern-day wine bar.



### How to reach us:

**By Car From Montefalco:**  
Take the SP 445 road towards Spoleto. The Winery will be on your right, just before you reach the locality of Madonna della Stella.

**By Car From the Flaminia Road (between Foligno and Spoleto):**  
Take the Trevi – Montefalco exit. Follow the SP 447 road towards Montefalco. Once you pass the locality of Madonna della Stella, continue briefly on the SP 445 road. The Winery will be on your left.

**By Train**  
The nearest railway station to Montefalco is Foligno (approx. 12 km away).



# BOCALE

Valentini - Viticoltori di Montefalco

**AZIENDA AGRICOLA BOCALE di VALENTINI**  
Via Fratta Alzatura - 06036 Montefalco - (Perugia)  
Umbria - Italia  
tel. +39 0742 399233 - e-mail: info@bocale.it

[www.bocale.it](http://www.bocale.it) - [www.bocale.wine](http://www.bocale.wine)



CAMPAIGN FINANCED ACCORDING  
TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,  
FOOD SOVEREIGNTY  
AND FORESTS



[www.bocale.wine](http://www.bocale.wine)

[f](#) [t](#) [i](#) @BocaleVini



## MONTEFALCO SAGRANTINO

Made exclusively from the native Sagrantino grape, this wine perfectly combines aromatic expressiveness, structure, and innate elegance. Possessing great character and personality, it offers its very best after a proper aging period. Numbered Bottles.

**Grapes:** 100 % Sagrantino..

**Harvest:** Mid October. Grapes are hand-picked from the estate's vineyards.

**Vinification:** Exclusively with natural yeasts, with a maceration period of at least 40 days. The wine does not undergo any stabilization or filtration. The eventual presence of sediments should be considered a guarantee of its genuineness/authenticity.

**Maturation:** Aged in 1000-liter oak barrels for 24 months, followed by 12 months of bottle aging.

**Aging Potential:** A wine capable of refining for at least 15–20 years.

**Colour:** Deep ruby red with slight violet hues.

**Aroma:** Typical scents of blackberries, currants, and Mediterranean scrub, with notes of spice and vanilla.

**Taste:** A wine of great structure, featuring dense and well-integrated tannins, and a long, persistent finish typical of the variety.

**Pairings:** Savory pasta dishes, gnocchi in Sagrantino wine sauce, roasts and grilled meats, aged cheeses.

**Serving Temperature:** 18°–20°C.



## MONTEFALCO SAGRANTINO ENNIO

The Sagrantino Ennio retains the distinctive features that have made this wine famous worldwide: a powerful and enveloping wine that, at the same time, surprises with its approachability and reveals an elegant and mellow profile, capable of showcasing the historic grape variety in an unprecedented version. Numbered Bottles.

**Grapes:** 100% Sagrantino.

**Harvest:** Mid October. Grapes are hand-picked from the estate's vineyards.

**Vinification:** Exclusively with natural yeasts, with a maceration period of at least 40 days. The wine does not undergo any stabilization or filtration. The eventual presence of sediments should be considered a guarantee of its genuineness/authenticity.

**Maturation:** Aged in 1000-liter oak barrels for 24 months, followed by 12 months of bottle aging.

**Aging Potential:** A wine capable of refining for at least 15–20 years.

**Colour:** Deep ruby red with slight violet hues.

**Aroma:** Typical scents of blackberries, currants, and Mediterranean scrub, with notes of spice and vanilla.

**Taste:** A wine of great structure, featuring dense and well-integrated tannins, and a long, persistent finish typical of the variety.

**Pairings:** Pasta dishes, smoked spring onion risotto, black truffle, braised or stewed red meats, aged cheeses.

**Serving Temperature:** 18°–20°C.



## MONTEFALCO ROSSO

Montefalco Rosso is a quintessential Umbrian wine, renowned for its great versatility. It successfully pairs the complexity of a serious red with wonderful freshness and drinkability. It's made predominantly from the Sangiovese grape, blended with Sagrantino and small percentages of Merlot and Colorino. This wine is the ideal companion for a wide variety of dishes.

**Grapes:** 70% Sangiovese, 15% Sagrantino, 10% Merlot, and 5% Colorino.

**Harvest:** Late September – Early October. Grapes are hand-picked from the estate's vineyards.

**Vinification:** Conducted exclusively with native yeasts. The wine does not undergo any stabilization or filtration. The eventual presence of sediments should be considered a guarantee of its authenticity.

**Maturation:** Aged in oak barrels for 12 months, followed by a minimum of 6 months of bottle aging.

**Aging Potential:** Capable of aging for at least 10–15 years, if stored under ideal conditions.

**Colour:** Ruby red with violet reflections.

**Aroma:** Floral notes, reminiscent of violet (viola mammola), are accompanied by fruity notes of ripe cherry and subtly spicy hints.

**Taste:** A wine of good structure, harmonious, with sweet tannins and excellent length/persistence on the palate.

**Pairing:** Pasta dishes, legume soups, red and white meats, cured meats, and aged cheeses.

**Serving Temperature:** 18°C.



## MONTEFALCO SAGRANTINO PASSITO

Made exclusively from the native Sagrantino grape, this wine perfectly combines aromatic expressiveness, structure, and innate elegance. It possesses great character and personality. Numbered Bottles.

**Grapes:** 100% Sagrantino.

**Harvest:** Mid October. Grapes are hand-picked from the estate's vineyards. The grapes are then left to naturally dry (passito method) on traditional racks (graticci) in the air for at least two months before vinification.

**Vinification:** Maceration lasts at least 25 days, conducted exclusively with native yeasts. The wine does not undergo any stabilization or filtration. The eventual presence of sediments should be considered a guarantee of its authenticity.

**Maturation:** Aged in barriques for 24 months, followed by a minimum of 6 months of bottle aging.

**Aging Potential:** A wine capable of developing/refining for at least 10–15 years.

**Colour:** Deep ruby red with slight violet hues.

**Aroma:** Typical scents

**Taste:** Well-structured 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.

**Serving Temperature:** 16°–18°C.



## TREBBIANO SPOLETINO

Made exclusively from the native Trebbiano Spoletino grape variety, this is a wine of great elegance, savory character and excellent aging potential.

**Grapes:** 100% Trebbiano Spoletino

**Harvest:** Mid October. Hand-picked.

**Vinification:** Cold pre-fermentation skin maceration for 12–18 hours, followed by cold static clarification. Fermentation is conducted with native yeasts at a temperature of 17°C for several weeks, followed by aging on the lees for a few months.

**Maturation:** Aged in stainless steel tanks for six months.

**Aging Potential:** A wine capable of refining in the bottle for at least 4–5 years.

**Colour:** Straw yellow with greenish reflections.

**Aroma:** Typical citrus scents with an underlying note of peach and tomato leaf. The bouquet evolves into intense spicy notes as the months pass, resulting in a complex and varied olfactory profile.

**Taste:** A fresh, savory wine of excellent structure with a refreshing, saline finish.

**Pairings:** Excellent with vegetable purees/soups, saffron risotto, white truffle, white meats, fish, and fresh cheeses.

**Serving Temperature:** 12°C

