



MONTEFALCO SAGRANTINO

DOCG



organic wine



The traditional wine of Montefalco, made exclusively from Sagrantino grapes, vines grown for centuries on the slopes of the Umbrian hills characterised by great structure and longevity.

GRAPE VARIETAL

100% Sagrantino

FIRST VINTAGE: 1981.

VINEYARDS

Located on the hills between 300 and 400 m a.s.l.; southern and southwesterly exposure; training system spurred cordon & Guyot. Mean age more than 15 years.

HARVEST

Generally in the second half of October, the grapes are hand-picked.

VINIFICATION

Using gravity feed; fermentation in contact with the skins for 25 to 40 days. The wine clarifies spontaneously with no need for filtration.

AGEING

In large oak barrels for at least 18 months. Then the wine settles in glass lined cement vats for some months before being bottled.

TASTING NOTES

Intense ruby red in colour. To the nose rich and powerful, ethereal and very complex. Typically characterised by notes of fruit and aromatic herbs, featuring citrus, cherry, wild berry, mint and oregano. On the palate this wine is very structured, with firm and integrated tannins. A wine that is best expressed with a long bottle ageing.

ACCOMPANIES

Grilled and roast meats, stewed red meats, game and mature hard cheeses.

BEST PERIOD OF DRINKING

Sagrantino generally reaches full maturity after 10-15 years from the harvest and is able to bottle age for more than 30 years.

SERVING TEMPERATURE

18°C (64.4°F)

DISPONIBILE NEI FORMATI

375 mL, 750 mL bottles; 1.5 L magnum in a wooden case; 3 L double magnum in a wooden case.