



MONTEFALCO SAGRANTINO PASSITO DOCG



Sweet wine made from semi-dried grapes. The traditional version of Montefalco Sagrantino. The name derives from the Latin “sacer”: a holy wine destined for consumption during the Christian festivals.

GRAPE VARIETAL

Sagrantino 100%.

FIRST VINTAGE: 1979.

HARVEST

At the end of September, the grapes are hand-picked and placed in crates in single layers. The bunches most suited for drying are specially selected.

DRYING METHOD

On crates for about two months.

VINIFICATION

Vinification using gravity feed thanks to the two levels of the cellar. Fermentation in contact with the skins is done at a low temperature.

AGEING

In large oak barrels for at least one year. Then a long bottle ageing.

TASTING NOTES

Rich ruby tending towards garnet in colour. Rich and complex to the nose, with notes of cherries, wild berry jam, candied citrus peel and spices. To the taste it's an amazing wine, where it begins sweet and then gives way to a fresh finish with an aromatic persistence to the nose.

ACCOMPANIES

It can be enjoyed with red fruit tarts, biscuits, gianduja chocolate and mature cheeses.

SERVING TEMPERATURE

16°C (60.8°F).

SIZE

375 mL and 750 mL bottles.