

## **2010 Antonelli San Marco Montefalco Sagrantino Passito**

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In local tradition, the Sagrantino grape was made into sweet wines just like this. The 2010 Montefalco Sagrantino Passito (375 milliliters) opens to an impenetrable and inky black appearance. The tannins are tamed by the sweetness, but the wine is super rich and concentrated nonetheless. I love that sweet espresso or chocolate-covered-cherry flavor (like a Mon Cheri candy) you get on the close. Sagrantino grapes are dried on straw mats for an extra long time (up to 65 days) and the final blend is aged in cement vats for two years before the wine's commercial release. Only 7,200 bottles were produced.

**- Monica Lerner (December, 2017)**

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