



# MOLINO DELL'ATTONE

## MONTEFALCO SAGRANTINO DOCG



organic wine



It is a cru that enriches our line thanks to the features of the vineyard, so different than Chiusa di Pannone. It's east-facing, instead of south, and the soil is richer in minerals.

### GRAPE VARIETAL

100% Sagrantino.

**FIRST VINTAGE:** 2015.

### VINEYARD

Chiusa di Pannone (0.50 hectares). Planted in 1990. Altitude of 400 m a.s.l. East-facing exposure with rows following the slopes. Soil of Miocene epoch and marine origin, rich in galestro and minerals.

### HARVEST

Generally at the end of October. Grapes are handpicked.

### VINIFICATION

Using gravity feeding thanks to the two levels of the cellar. Fermentation in contact with the skins for about 40 days.

### AGEING

In 5 hl oak barrels for more than 3 years. Then in the bottle for at least one year.

### TASTING NOTES

Intense ruby red in colour. A rich and powerful, ethereal and very complex nose. Typically characterised by notes of fruit and aromatic herbs, with citrus features, cherry, 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, roasted, braised or stewed red meats, game and hard mature cheeses.

### BEST PERIOD FOR 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).

### SIZE

750 mL bottle; 6 bottles of 750 mL in a wooden case; 1.5 L magnum in a wooden case.

CONTIENE SOLFITI - CONTAINS SULFITES