

MONTEFALCO SAGRANTINO DOCG

In the vineyard

VARIETY

100% Sagrantino di Montefalco

FARMING SYSTEM

Spurred cordon

PLANT DENSITY

2000 vines/acre

YIELD PER ACRE

1.5 tons

HARVEST PERIOD

First half of October

In the winery

VINIFICATION

The grapes are carefully selected and the wines made in stainless steel vats where the musts are left for 8/10 days to macerate with the skins. The fermentation occurs naturally with controlled temperatures.

MATURATION

18 months in French oak barriques and Slavonian barrels. Clarification with natural sedimentation by decanting. Six to eight months in the bottle.

Winemaker's notes

COLOR

Intense ruby- red with violet shades: almost impenetrable.

PERFUME

Notes of blackberry and wild berries with spicy and mineral aromas.

TASTE

The olfactory impact is intense and elegant, and built on large fruity, ethereal, spicy. On the palate it achieves a remarkable structure, offering fair tannins, this wine is full-bodied, dense, chewy and unique.

ALCOHOL

15.0%

TO BE SERVED

64/66°F

