

MONTEFALCO SAGRANTINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

In the vineyard

VARIETY

100% Sagrantino di Montefalco

FARMING SYSTEM

Spurred cordon

PLANT DENSITY

5000 stumps/hectare

YIELD PER HECTARE

70 quintals

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 their peels, the fermentation occurs naturally with controlled temperatures

MATURATION

30 months in Slavonian barrels, clarification with natural sedimentation by decanting. 6/8 months in bottle

Winemaker's notes

COLOR

Intense ruby-red with violet shades, almost impenetrable

PERFUME

Notes of blackberry and wild berries, with spicy and minerals sensations

TASTE

Garnet dark, dense, almost impenetrable, of great consistency. 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, unique

TO BE SERVED

18/20°C

Powerful and concentrated, elegant interpretation of an exuberant grape, the Sagrantino

