



Montefalco Sagrantino DOCG



Colour: Red

Grape: 100% Sagrantino.

Vineyards: One vineyard in Bevagna (Pg) in Vocabolo Arquata at 250m height, exposure South on clay-calcareous. One vineyard in Montefalco, at 250m height, exposure South-East, on sandy-clay-calcareous soil. Plant density: 5.000 per hectare.

Description: It pours a deep ruby red. Its powerful aroma of wild cherries, blackberries and plums develops notes of graphite, liquorice, juniper berries and aromatic herbs. The tannic weave, the freshness, the alcohol and sugar are well balanced. This wine to lay down is aged in casks for at least 2 years and in glass for 2 more, improving over time for at least 10 years. It accompanies strong mature cheeses, superior cured meats, grilled meats and game meat.

Harvest: Handmade in the second week of October.

Vinification: Grapes are crushed and de-stemmed, fermentation is made in stainless steel tanks at controlled temperature at 28° C. Maceration of 3-4 weeks with pumping over and delestage. Ageing: barrels of 30 Hl and tonneaux for 30 months. In bottle for at least 24 months.

