



Montefalco Sagrantino Passito DOCG



Colour: Red

Grape: 100% Sagrantino

First year of production: 1975

Vineyards: One vineyard in Bevagna in cru Arquata at 250m height on clay-calcareous soil, exposure north-west; one vineyard in Montefalco in cru Campoletame at 250m height on sandy-clay calcareous soil, exposure south-east. Plant density 5000 per hectare.

Description: This wine stems from an antique tradition and is the result of a field selection of the best sagrantino grapes destined for drying. This semi-dry wine pours an intense ruby red with violet hues and is a jubilation of wild cherry, myrtle, marasca cherry and blackberry. Its stunningly fresh taste reveals a perfect balance of sugars and acidity. It ages for 24 months in oak barrels and 24 more months in glass. Best matched with tea biscuits, blue cheese, chocolate sweets. On its own, it's a perfect meditation wine.

Harvest: Grapes are recolted at the beginning of october and dried at the open air for 2 months

Vinification: grapes are crushed and de-stemmed, fermentation in stainless steel, skin contact for 2 weeks. Ageing: barrels 24 months.