

Montefalco Sagrantino

D.O.C.G.



Grape variety: 100% Sagrantino.

Harvest: Second half past October.

Handpicked from the vineyards.

Vinification: Maceration of at least 40 days only with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

Ageing: In 1000 liters French oak barrels for 24 months and in bottles for other 12 months. A wine that can age for at least 10-15 years.

Organoleptic Characteristics:

Color: Deep ruby red with light violet tinge.

Scent: Typical scents of blackberries, currants and Maquis, with notes of spice and vanilla.

Taste: Well-structured wine with smooth tannins, good length typical of the variety.

Serving suggestions: Pasta dishes, red meats, cheeses; temperature 18° - 20° C.

Alcohol: 15% Vol.

