



MONTEFALCO SAGRANTINO PASSITO D.O.C.G.

Classification: Montefalco Sagrantino Passito.

Variety: 100% Sagrantino.

Provenance: Montefalco (Perugia)

Harvest: first week of October. Hand picked from the vineyards. The bunches are accurately selected and then left to dry out on mats for at least two months.

Vinification and Maturing: Maceration of at least 25 days only with natural yeasts. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity. Aging takes place in barrique for 24 months.

Alcohol: 14,5%

Production: 826 bottles

Organoleptic characteristics: deep ruby red with light violet tinge. Typical scents of blackberries, currants, with notes of spice and vanilla. Well-structured wine with smooth tannins, good length typical of the variety.

Serve with: this is a meditation wine, it's excellent if accompanied with ripe cheese, dry sweets or chocolate.

Serving temperature: 60-62° F.

