



MONTEFALCO SAGRANTINO D.O.C.G.

Classification: Montefalco Sagrantino DOCG

Variety: Sagrantino 100%

Provenance: Montefalco (Perugia)

Altitude: 1,552 feet above sea level.

Harvest: Grapes are handpicked from vineyards on the first week of October.

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. The aging happens in barrels for 18 months.

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: pasta dishes, red meats, cheeses.

Serving Temperature: 64-67° F.

