

Montefalco Sagrantino D.O.C.G.



Grape Variety Sagrantino 100%.

Vineyard Location Montefalco, Umbria

Soil Well-structured silty clay.

Training System Spurred cordon

Vine Density 5,000 vines per hectare

Yield Per Hectare 6,000 kg

Vineyard Size 6 hectares

Annual Production 25,000 bottles / year

Harvest Hand harvested during the second ten days of October

Vinification Pre fermentative cold maceration, soft pressing, fermentation in small stainless steel vats and further extended skin contact

Aging barrel maturation for 12-15 months; bottle aging for at least 6 months

Sustainably Farmed Cultivation using Homodynamic "Trinium" Method

Alcohol Vol 15.00%

Color Intense ruby red

Aroma Elegant and complex on the nose, with typical overtones of blackberries, plums, and blueberries, in balance with the oak flavours

Taste Intense, lingering, well-orchestrated and velvet smooth on the palate, recalling the finesse of the aroma

Food Pairing It pairs well with any meat dish, poultry, and cheeses

Serving Temperature 18°C / 64.4°F

Type Of Cork Nomacorc Sustainable Cork

Bottle Size (L) 0.75

