

# MONTEFALCO SAGRANTINO DOCG



**GRAPE VARIETY:** 100% Sagrantino

**ALTITUDE:** 350 m s.l.m. **EXPOSURE:** West/South West.

**TRAINING SYSTEM:** Cordon Spurr.

## **HARVEST:**

Hand-picked with careful selection in the vineyard during the month of October.

## **VINIFICATION:**

Temperature-controlled fermentation with skin maceration for a maximum of 15 days.

## **AGING:**

Maturation in French oak barrels for 30–36 months, depending on the wine's evolution, followed by further aging in the bottle.

## **COLOR:**

Deep ruby red with garnet highlights.

## **AROMAS:**

Notes of ripe black berries, plum, red rose, and violet, seamlessly integrated with tertiary hints of cocoa, leather, and forest floor. Full-bodied, structured, and persistent on the palate, with velvety tannins; balanced and elegant.

## **FOOD PAIRING:**

Grilled red meats and roasts. Also perfect with cured meats and aged cheeses.

## **AGING POTENTIAL:**

15 - 20 anni

**SERVING TEMPERATURE:** 16 - 18 °C

**AVAILABLE FORMATS:** 0.375L - 0.75L - 1.5L - 3L - 5L

