



Montefalco Sagrantino DOCG



Highly structured wine produced with 100% Sagrantino grapes from vineyards around the hilly regions of Montefalco, in the heart of Umbria.

In past times it was produced almost exclusively in the sweet Passito version and used for liturgical moments – hence the name deriving from the Latin “Sacrum” meaning “sacred thing”.

One cannot help but be seduced by its rich bouquet: wild berries, particularly ripe black berries, wild cherries, and intense coffee and chocolate scents.

Food accompaniments: from cheeses and pasta dishes, to rich meats. Pork is typical in the region but more so are the products of game hunting such as hare, boar and fowl. These dishes are traditionally rich and wild tasting and can only be exalted by a wine that can match their strong character. Serving temperature 18°C.

We advise you to open the bottle some time before serving.

Data Sheet

Classification: D.O.C.G.

Production zone: MONTEFALCO

Altitude: 400 m above sea level

Grapes: Sagrantino (100%)

Spacing: mt 2,50x0,90

Density cultivation: 4.500 vines per hectare

Cultivation: spurred cordon

Yield per hectare: 7/8 tons

Harvesting: 10th/15th October

Vinification: long steeping

Ageing: 30 months, in barrels of durmast for 12 months and final ageing in bottles for 6 months

Alcoholic content: 15-15,5% Vol

Gastronomic combinations: : sheep and goat cheeses, steak and game

Serving temperature: 18° C

Colour: ruby red with garnet tinge

Bouquet: ripe red fruit, jam, pure chocolate and spicy notes

Flavour: dry, tannic, full-bodied and structured