



# Montefalco Sagrantino DOCG



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

In the past, this wine has been produced almost exclusively in the sweet Passito version and used during liturgical moments – hence the name deriving from the Latin “Sacrum” meaning “sacrament”.

Rich seducing bouquet of wild berries, ripe black berries, wild cherries, and intense coffee and chocolate scents.

To be paired with structured dishes, aged cheeses and rich meats. Perfect with game: deer, hare, boar and fowl.

Serving temperature 18°C.

Best to open the bottle one hour 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:** 10<sup>th</sup>/15<sup>th</sup> October

**Vinification:** long steeping

**Ageing:** 36 months, in barriques, French oak, for 18 months and final ageing in bottle for 12 months

**Alcoholic content:** 15,5 -16% Vol

**Food pairing:** sheep and goat cheeses, steak and game

**Serving temperature:** 18° C

**Colour:** an elegant ruby red to garnet

**Bouquet:** ripe red fruit, jam, pure chocolare and spicy notes

**Flavour:** dry, tannic, full-bodied and structured