

# Montefalco SAGRANTINO D.O.C.G.



GRAPE VARIETY	Sagrantino 100%
YIELD	60t / ha
HARVEST	From the 15th to the end of October
VINIFICATION	3/4 weeks in 100 hl French oak vats. The temperature is controlled and maintained under 30° C, 86° F, throughout the alcoholic fermentation process.
AGING	In barrels and in large tanks made from French oak for at least 18 months.
COLOR	Intense, with garnet hues
BOUQUET	Complex, elegant, intense fruit with notes of red berries, red citrus, spices, underbrush, and hints of herbs and leather
TASTE	Big, tannic, balanced with acidity; fruity and spicy finish
TEMPERATURE	18-19 °C   65-66 F
BOTTLE SIZE	0.375 Lt. / 0.750 Lt. / 1.5 Lt. / 3.00 Lt.
FOOD PAIRING	Pairs well with game and roasted meat; also with aged cheese, both spicy or herbal

Montefalco Sagrantino will surprise you with so many diverse aromas and a structure of such great importance. The color is profound, the bouquet sensual, and the mouthfeel and flavors are enveloping and persistent. The elegance of the wine can already be appreciated when it is young: a well balanced cornucopia of fruit and spice aromas meld with the wood, and the Sagrantino is enhanced. But only after some years you can appreciate it fully, when it releases aromas of balsam, and the tannins soften, revealing a wine of great personality. Sagrantino is rich in polyphenol which are very powerful antioxidants.