

# Montefalco SAGRANTINO PASSITO D.O.C.G.



GRAPE VARIETY	Sagrantino 100%
YIELD	60t / ha
HARVEST	From the 15th to the end of September. Grapes, after the harvest, are left to dry on special racks for two months
VINIFICATION	In steel tanks
AGING	In barrels of 1st passage for 18 months. In bottle for 4 months
COLOR	Intense ruby red with violet shadings, nearly impenetrable with soft garnet hues
BOUQUET	Expansive and persistent with sweet fruits, notes of blackberry, black cherry and sweet spices for a mineral finish
TEMPERATURE	18-19 °C   65-66 F
TASTE	Sweet and voluptuous body, persistent and velvety. Tannins are thick and sweet. Acidity well balanced with the density and heaviness of the tannins. Long and persistent finish, with notes of underbrush, forest fruit and spices
BOTTLE SIZE	0.375 Lt.
FOOD PAIRING	It is a meditation wine that you could enjoy with dry pastries, cream or jam tarts, almond biscuits or chocolate. Also interesting the pairing with aged or herbal cheese

Sagrantino Passito is unique among sweet wines: the red color is so rich it seems almost inky, the aroma evokes blackberries, dried fruits and cinnamon, the taste is particularly balanced. The dense tannins delicately unite the acidity and the sweetness, creating a gustatory sensation of absolute harmony. The Sagrantino grapes are hung to dry on "graticci" to concentrate their flavors and sugars. In the past the Sagrantino Passito was the only wine produced from the Sagrantino varietal, and it was drunk during religious ceremonies in the villages of the Montefalco area. Although our methods have improved and refined passito, its ancient connection to rustic tradition and Montefalco farming lifestyle remains. You can taste it in every glass.