



## MONTEFALCO SAGRANTINO

### DENOMINATION

D.O.C.G.

### FIRST YEAR OF PRODUCTION

1972

### NUMBER OF BOTTLES PRODUCED EACH YEAR

285,000

### PRODUCTION AREA

Montefalco

### VARIETALS

Sagrantino 100%

### MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

1.7 kg

### WINEMAKING

Winemaking at controlled temperature and maceration on skins for 15 to 20 days.

### REFINEMENT

At least 12 months in barrique,  
6 months in the bottle

### CHARACTERISTICS

Ruby red, intense colour, rich and persistent to the nose, a play of small wild berries and lightly spiced. Full and robust, also to the palate, and deep and velvety in the mouth.

### AGING

At least 10 - 15 years

### SERVING TEMPERATURE

18-20 C°

### PAIRINGS

Prized meats, game, and aged cheeses



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