

Technical sheet

Production: 3000 bottles of 0.500 litres

Grapes: Sagrantino 100%

Harvest: end of September

Winemaking: fermentation in steel. Maceration of approximately 10 days

Aging: in 5 hectolitre tonneaux barrels for 12 months

Refinement: in bottles for 6 months

Characteristics: rich ruby red colour, with grenadine shades. Very intense, deep and complex aroma with notes of wild blackberry and black cherry. The flavour is an amazing combination of the sweetness of the residual sugars balanced by the extraordinary tannic richness of the Sagrantino. Great structure, consistency and balance

Serving: Unaccompanied or with fruit and nut cakes like the typically Umbrian "Rocciata" cake; with herb cheeses or aged pecorino cheeses

Serving Temperature: 16°C