



## MONTEFALCO SAGRANTINO

Denominazione Origine Controllata e Garantita

### TECHNICAL INFORMATION

PRODUCTION	7000 bottles of 750 ml
VINTAGE	2020
GRAPE VARIETAL	Sagrantino 100%
HARVEST	October, by hand
VINIFICATION	fermentation in steel, maceration approximately 4 weeks
AGING	in steel for 12 months; 18-24 months in 2500 l French oak barrels
REFINEMENT	in bottle for 36 months

### CHARACTERISTICS

Intense ruby red colour, with grenadine shades; very intense, deep and complex aroma with scents of wild blackberry and black cherries and aromatic herbs and spices; strong structure, pleasantly tannic and very persistent flavour.

### ACCOMPANIES

It goes very well with red meat and game dishes, perfect with strong cheese.

ABV 15%

SERVING TEMPERATURE 16°C - 18°C

COINTAINS SULFITES

Indicazioni di riciclo: vetro GL71 in campana di vetro, sughero FOR51 verifica nel tuo comune, capsula PVC3 raccolta differenziata.

