



MONTEFALCO SAGRANTINO Passito DOCG

TECHNICAL INFORMATION

PRODUCTION	2000 bottles of 500 ml
VINTAGE	2019
GRAPE VARIETAL	Sagrantino 100%
HARVEST	October, by hand
DRYING	the grapes are naturally dried for 80 days
VINIFICATION	fermentation in steel. Maceration of approximately 14 days
AGING	in barriques 225 l for 24 months
REFINEMENT	in bottles for 36 months

CHARACTERISTICS

Rich ruby red colour, with grenadine shades; very intense, deep and complex aroma with notes of wild blackberry and black cherries; amazing combination from sweetness of the residual sugars well balanced by the extraordinary tannic richness of the Sagrantino; great structure, consistency and balance.

ACCOMPANIES

We recommend it pure as a “meditation wine” or paired with fruit and nut bakery like the typically Umbrian “Rocciata”, as well as with blue cheese or aged Pecorino.

ABV 14,5%

SERVING TEMPERATURE 16°C

COINTAINS SULFITES

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

