The traditional wine of Montefalco, made exclusively from Sagrantino grapes, vines grown for centuries on the slopes of the Umbrian hills characterised by great structure and longevity.

**GRAPE VARIETAL**
100% Sagrantino

**FIRST VINTAGE:** 1981.

**YIELD PER HECTARE**
45 hl/ha.

**HARVEST**
Generally in the second week of October, the grapes are hand-picked.

**VINIFICATION**
Using gravity feed; fermentation in contact with the skins for 25 to 40 days at 25-28°C. The wine clarifies spontaneously with no need for filtration.

**AGEING**
In lightly toasted 500 L barrels for 6 months then in 25 hl oak barrels for 24 months, while for previous vintages the big oak barrel ageing was limited to 12-18 months. Then the wine settles in glass lined cement vats for 12 months; then bottle ageing for 12 months.

**TASTING NOTES**
Intense ruby red in colour. To the nose rich and powerful, ethereal and very complex. Typically characterised by notes of fruit and aromatic herbs, featuring citrus, cherry, wild berry, mint and oregano. On the palate this wine is very structured, with firm and persistent tannins. A wine that is best expressed with a long bottle ageing.

**ACCOMPANIES**
Grilled and roast meats, stewed red meats, game and mature hard cheeses.

**BEST PERIOD OF DRINKING**
Sagrantino generally reaches full maturity after 10-15 years from the harvest and is able to bottle age for more than 30 years.

**SERVING TEMPERATURE**
18°C (64.4°F)

**DISPONIBILE NEI FORMATI**
375 mL, 750 mL bottles; 1.5 L magnum in a wooden case; 3 L double magnum in a wooden case.